

**EXECUTIVE HEAD CHEF,
RUPERT TAYLOR**

Rupert has created this menu to reflect the very best of local ingredients, whilst promoting sustainability, freshness and seasonality.

APPETISERS

- Olive Nocellara del Belice (vG) **£5.00**
- Bowood's Sourdough, Whipped Butters (v) **£6.50**
- Rabbit & Pork Croquette, Rhubarb & Apple Sauce **£7.00**
- Carrot & Fennel Fritter, Sweet Chilli Dressing (vG) **£7.00**
- Prawn Toast, Sesame Seeds, Kimchi **£8.00**
- Selection of Home Cured Meats **£12.00**

SIDES

- Grilled Spring Cabbage, Welsh Rarebit, Crispy Onions (v) **£5.50**
- Maple Glazed Carrots, Fennel Seeds (vG) **£6.00**
- Buttered Heritage New Potatoes (v) **£5.50**
- Carrot & Beetroot Salad, Poppy Seeds, Orange Dressing (vG) **£7.00**
- Truffle Mac 'n' Cheese (v) **£8.00**
- Triple-cooked Jenga Chips (vG) **£5.50**
- Truffle & Parmesan Jenga Chips **£6.50**



Please speak to your server, prior to ordering, if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen-free, but there is a possibility of cross-contamination in a busy kitchen environment. Please scan the QR code for our allergen information.



BOWOOD

THE SHELburne RESTAURANT

À LA CARTE MENU

Served from 5.30pm to 9:00pm daily

STARTERS

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|---|--|---|--|---|
| <p>Wye Valley Asparagus
Poached Quail's Egg, Wild Garlic Emulsion, Hazelnuts (v)
£10.00</p> | <p>Cheese Soufflé
Westcombe Vintage Cheddar, Smoked Tomato, Basil Pesto (v)
£11.50</p> | <p>Pâté de Campagne
House Pickles, Toasted Sourdough
£13.50</p> | <p>Burrata
Parma Ham, Wild Garlic Pesto, Sundried Tomato
£9.50</p> | <p>Rabbit Ravioli
Oyster Mushroom, Garden Peas, Chicken Butter Sauce
£13.75</p> |
| <p>Blow Torch Cured Salmon
Shaved Fennel, Saffron & Blood Orange Dressing
£13.00</p> | <p>Crispy Wiltshire Ham Hock
Sauce Gribiche, Parsley Oil
£12.50</p> | <p>Roasted Scallops
Pea Purée, Crisp Pancetta, Cumin Velouté
£15.00</p> | | |

MAINS

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| <p>Roasted Chicken Breast
Thigh Kiev, Chard Asparagus, Creamy Mash, Albufera Sauce
£29.00</p> | <p>Pressed Pork Belly
Pommes Anna, Savoy Cabbage, Apple & Mustard Sauce
£27.00</p> | <p>Lamb Rump
Crispy Belly, White Onion Puree, Spring Vegetables, New Potatoes
£33.00</p> | <p>Brown Butter Gnocchi
Peas, Asparagus, Wild Garlic Pesto, Lemon Butter Sauce (v)
£23.00</p> |
| <p>Roasted Spring Vegetables
Carrot & Fennel Fritter, Courgette & Basil Purée, Thyme Sauce (vG)
£19.50</p> | <p>Cornish Sole Veronique
Sautéed Spinach, Heidi Red Potatoes, White Grapes, Tarragon
£34.00</p> | <p>Grilled Monkfish
White Crab, Orzo Pasta, Garden Greens, Sauce Vierge
£35.00</p> | |

GRILL

All our Beef is Aberdeen Angus & Hereford Cross from Walter Rose & Sons in Devizes

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|--|---|--|--|
| <p>225g Stokes Marsh Farm Rib Eye
Renowned for its high-fat content, well marbled
£38.00</p> | <p>170g Stokes Marsh Farm Fillet
Tender & lean cut, very little marbling
£45.00</p> | <p>500g Chateaubriand for 2
Known for depth of flavour and tenderness
£95.00</p> | <p>277g Pork Chop (Hampshire White)
West End Farm, Bishops Cannings
£33.00</p> |
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All served with Beef Fat Onions, Tomato Fondue (vG), Mushroom Ketchup (v), Micro Watercress (vG), Triple-cooked Jenga Chips (vG)

SAUCES & BUTTERS

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|---------------------------|---------------|------------|-----------------|
| Brandy & Green Peppercorn | Béarnaise (v) | Bordelaise | Blue Cheese (v) |
| £5.00 each | | | |

ZERO MILE DISHES

Special dishes prepared using seasonal produce from our kitchen garden, grown by David Glass and his team.

STARTER

- Soupe au Pistou Wild Garlic Oil (vG) **£9.00**

MAIN

- Risotto Primavera** Crumbled Goat's Cheese (v) **£19.00**

DESSERT

- Garden Fruit Pavlova** Strawberry & Balsamic Syrup (v) **£9.00**

DESSERTS

- Baked Alaska** Peach Ripple, Raspberry Coulis (v) **£13.50**
- Rhubarb** Custard Tart, Sorbet (v) **£11.00**
- Vanilla Panna Cotta** Gooseberry & Elderflower Compote, Garibaldi Biscuit **£10.50**
- Orange Bread & Butter Pudding** Vanilla Custard, Marmalade Ice Cream (v) **£9.50**
- Funnel Cake** White Chocolate Chantilly, Macerated Strawberries (v) **£10.00**
- Selection of British Cheeses** Quince Jelly, Apple Chutney, Pumpernickle Bread, Crackers (v) **£15.50**

Please note a discretionary service charge of 10% will be added to your bill.

Menu Edition: 13th May 2026