

## EXECUTIVE HEAD CHEF, RUPERT TAYLOR

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



# BOWOOD

## THE SHELburnE RESTAURANT

### LUNCH MENU

Served from 12:00pm to 2.30pm, Monday to Saturday

2 COURSES - £29.50 / 3 COURSES - £35.00

#### STARTERS

Grilled Wye Valley  
Asparagus  
Sauce Gribiche (v)  
£10.00

Burrata  
Parma Ham,  
Wild Garlic Pesto,  
Sundried Tomato  
£9.50

Pâté de Campagne  
House Pickles,  
Toasted Sourdough  
£13.50

Smoked Salmon  
Shaved Fennel,  
Saffron & Blood Orange  
Dressing  
£12.00

#### MAINS

Cider-battered Fish  
Triple-cooked Chips,  
Mushy Peas,  
Tartar Sauce  
£22.00

Brown Butter Gnocchi  
Peas, Asparagus,  
Wild Garlic Pesto,  
Lemon Butter Sauce (v)  
£23.00

Cumberland Toad  
in the Hole  
Black Pudding,  
Creamy Mash,  
Charcuterie Sauce  
£22.00

Cornish Crab  
Wild Garlic & Chilli  
Linguine  
£24.00

#### SANDWICHES

Coronation Chicken  
Sandwich  
Baby Gem, Mango Chutney,  
Papadums, Mixed Salad,  
Triple-cooked Chips  
£13.50

South Hill Farm Egg Mayonnaise  
Sandwich  
Watercress, Mixed Salad,  
Triple-cooked Chips (v)  
£12.00

Honey Roast Gloucester  
Old Spot Ham Sandwich  
English Mustard,  
Mixed Salad,  
Triple-cooked Chips  
£12.50

Toasted Bath Soft  
Cheese Sandwich  
Red Onion Marmalade,  
Garden Rocket,  
Mixed Salad,  
Triple-cooked Chips (v)  
£14.00

Home Cured  
Pastrami  
Toasted Sourdough, Swiss Cheese,  
Pickled Red Cabbage,  
Russian Dressing,  
Mixed Salad,  
Triple-cooked Chips  
£14.00

Crayfish & Prawn  
Roll  
Toasted Brioche,  
Thousand Island Dressing,  
Watercress,  
Mixed Salad,  
Triple-cooked Chips  
£14.75

#### ZERO MILE DISHES

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

##### STARTER

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

##### MAIN

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

##### DESSERT

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

#### DESSERTS

Seasonal Baked Alaska (v) £9.50

Vanilla Panna Cotta £10.50  
Macerated Strawberries

Treacle Tart £9.00  
Marmalade Ice Cream (v)

Selection of British Cheeses £13.00  
Quince Jelly, Apple Chutney,  
Pumpkin Bread,  
Crackers (v)



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.

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