

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

Nocellara del Belice Olives (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
Koffmann's Skin-On Chips (VG)	£5.50
Truffle & Parmesan Koffmann's Skin-On 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 minimise the risk of allergens, 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

Heritage Tomato Salad Watermelon, Goat's Cheese, Elderflower Dressing (V) £10.00	Cheese Soufflé Westcombe Vintage Cheddar, Smoked Tomato, Basil Pesto (V) £11.50	Pâté de Campagne House Pickles, Toasted Sourdough £13.50	Burrata Parma Ham, Herb Pesto, Sun-Dried Tomato £9.50	Rabbit Ravioli Oyster Mushroom, Garden Peas, Chicken Butter Sauce £13.75
	Blow-Torch Cured Salmon Shaved Fennel, Saffron & Orange Dressing £13.00	Crispy Wiltshire Ham Hock Sauce Gribiche, Parsley Oil £12.50	Roasted Scallops Pea Purée, Crisp Pancetta, Cumin Velouté £15.00	

MAINS

Roasted Chicken Breast Thigh Kiev, Tenderstem Broccoli, Creamy Mash, Albufera Sauce £29.00	Pressed Pork Belly Pommes Anna, Savoy Cabbage, Apple & Mustard Sauce £27.00	Confit Duck Leg Charred Baby Gem, Petits Pois à la Française, Creamy Mash £32.00	Brown Butter Gnocchi Peas, Tenderstem Broccoli, Herb Pesto, Lemon Butter Sauce (V) £23.00
Summer Garden Vegetables Carrot & Fennel Fritter, Courgette & Basil Purée, Thyme Sauce (VG) £19.50	Cornish Sole Véronique Sautéed Spinach, Heidi Red Potatoes, White Grapes, Tarragon £34.00	Grilled Monkfish White Crab, Orzo Pasta, Garden Greens, Sauce Vierge £35.00	

GRILL

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

225g Stokes Marsh Farm Rib Eye Renowned for its high-fat content, well-marbled £45.00	170g Stokes Marsh Farm Fillet Tender & lean cut, very little marbling £48.00	500g Chateaubriand for 2 Known for depth of flavour and tenderness £95.00	277g Pork Chop (Hampshire White) West End Farm, Bishops Cannings £33.00
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All served with Beef Fat Onions, Tomato Fondue (VG), Mushroom Ketchup (V), Micro Watercress (VG), Koffmann's Skin-On Chips (VG)

SAUCES

Brandy & Green Peppercorn	Béarnaise (V)	Bordelaise	Blue Cheese (V)
£5.00 each			

ZERO MILE

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

STARTER	
Soupe au Pistou Herb Oil (VG)	£9.00

MAIN	
Risotto Primavera Crumbled Goat's Cheese (V)	£19.00

DESSERT	
Summer Garden Fruit Pavlova Mint Syrup (V)	£9.00

DESSERTS

Baked Alaska Peach Ripple, Raspberry Coulis (V)	£13.50
Salted Caramel Tart Passion Fruit & Banana 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, Pumpernickel Bread, Crackers (V)	£15.50

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

Menu Edition: 15th July 2026