

APPETIZERS

Olive Nocellara del Belice (VG)	£4.50
Truffle & Pecorino Nut Mix (VG)	£3.50
Bowood's Sourdough, Whipped Butters (V)	£6.25
Courgette Fritti, Basil Yoghurt (VG)	£6.00
Hot Bowood Honey Halloumi (V)	£6.50
Pork Croquette, Apple Gel, Crisp Sage	£7.00
Garden Pea Arancini, Black Garlic Caramel (VG)	£6.50
Selection Of Home Cured Meats	£12.00

TO SHARE

Beef Wellington	£95.00
Côte du Boeuf	£120.00
Spatchcock Chicken	£60.00
(Please allow 45 minutes)	
Served with 2 sides and a sauce	
Sauces & Butters	
Beef Fat Béarnaise	£5.00 each
Green Peppercorn Bordelaise	
Café de Paris (V)	
Chilli & Herb (V)	

SIDES

Smoked Butter & Confit Garlic Mashed Potatoes (V)	£6.50
Bombay Spiced New Potatoes, Cherry Tomatoes, Spinach (VG)	£6.50
Triple-cooked Jenga Chips (VG)	£6.00
Truffle & Parmesan Jenga Chips (V)	£7.00
Crisp Baby Gem, Green Goddess Dressing (V)	£5.00
Truffle Mac 'n' Cheese (V)	£8.00
Green Papaya Salad	£11.00
Heritage Tomato, Bloody Mary Dressing (VG)	£5.00
Garden Greens, Soy, Chilli (VG)	£5.50
Confit Carrots, Maple Glaze, Fennel Seeds (VG)	£5.50



THE SHELBURNE RESTAURANT

À LA CARTE MENU

Served from 12:00pm to 9:00pm daily

STARTERS

Westcombe Vintage Cheddar Twice-baked Soufflé Smoked Bacon Jam £11.50	Chicken Liver Parfait, Lyonnaise Onions, Cherry Tomatoes, Brioche £10.00	Garden Pea Vichyssoise Goat's Cheese, Tarragon Served Chilled £9.00 (V/VGO)	Cured Loch Duart Salmon Shaved Fennel, Pressed Cucumber, Ricotta £12.50	Wiltshire Ham Hock Crispy Duck Egg Yolk, Cheese Sauce, Lavash Bread £13.00
	Quiche Broccoli, Blue Cheese, Candied Walnuts, Bowood Honey, Thyme £10.00 (V/VGO)	Grilled Red Mullet Cauliflower Couscous, Burnt Orange Pureé, Saffron Dressing £13.50	Pressed Lamb Pea Pureé, Crisp Bitter Leaves, Mint Gel £14.00	

MAINS

Corn-fed Chicken Breast Braised Leg, Kiev, Baby Leeks, Mash, Black Garlic Caramel £28.50	Pressed Pork Belly Choucroute, Pancetta, Date Pureé, Puffed Crackling, Mustard Sauce £26.50	Stuffed Lamb Chop Garden Beans, Smoked Almonds, Goat's Cheese, Courgette & Basil Pureé £33.00	Chicken Caesar Schnitzel Crisp Baby Gem, Shaved Parmesan, Green Goddess Sauce, Croutons £20.50	Cornish Lobster Tail Red Pepper Glaze, Green Papaya Salad, Thai Pureé (Spicy) £48.00
Rolled Loin of Cod Seaweed Brandade, Cauliflower, Apples, Hazelnuts, Butter Sauce £28.00	Whole Seabass Ratatouille Green Olive Tapenade, Tomato Butter Sauce, Basil Oil £30.00	Courgette & Potato Rosti Ratatouille, Pickled Onions, Basil Yoghurt Dressing £19.50 (VG)	Wild Mushroom Ravioli Garden Baby Vegetables, Fennel, Miso Foam £19.50 (VG)	Pappardelle Nduja Mascarpone, Dressed White Crab £22.00

GRILL

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

225g Rib Eye Renowned for its high-fat content, well marbled £38.00	170g Fillet Tender & lean cut, very little marbling £42.00	227g Bavette French cut from the flank, rich flavour, tougher texture, we recommend medium rare £32.00	277g Pork Chop (Hampshire White) Cameron Martin's Farm Bishops Cannings £30.00
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All served with Beef Fat Onions, Tomato Fondue (VG), Watercress Pureé (V) and Triple-cooked Jenga Chips (VG) .

O MILE DISHES

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

Starter	
Summer Tomato & Cucumber Gazpacho (VG)	£8.00
Main	
Risotto Primavera Seasonal Vegetables & Home-dried Tomatoes (VG)	£18.00
Dessert	
Summer Berry Gratin (V)	£8.50

DESSERTS

Iced Bowood Honey Parfait Confit Lemon (V)	£10.50
Garden Strawberries Vanilla Cream, Black Pepper Meringue, Elderflower (V)	£9.00
Steamed Ginger Cake Rum Caramel, Toasted Coconut Ice Cream (V)	£11.50
Cheesecake Mousse Bowood Gin Blackberries, White Chocolate Crumb (V)	£9.00
Deep-fried Peanut Ice Cream Banana Custard, Salted Caramel (V)	£10.50
Apple Tarte Tatin (to share) Clotted Vanilla Ice Cream Or Ivy Farm Double Cream (V)	£22.00
Selection of British Cheeses Quince, Apple Chutney, Artisan Bread, Crackers (V)	£15.50

EXECUTIVE HEAD CHEF,
RUPERT TAYLOR

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



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.

Please note a discretionary service charge of 10% will be added to your bill.
July 25