

# **The Shelburne Restaurant at Bowood**

## **Sample Menu**

### **While you choose**

*Smoked mackerel rilette (gf on request) £5*  
*Rainbow radish slaw, toasted sourdough*

*Tuna carpaccio (gf / df) £5.5*  
*Rocket, lemon & chilli oil*

*Artisan breads (v) £4*  
*British rapeseed oil, balsamic & house butters*

*Potted ham hock £4.5*  
*Charred sourdough, pickles*

*Beetroot hummus (v) £4.5*  
*Caraway flatbread*

*Pork crackling (gf / df) £4*  
*Apple chutney*

*House nuts & olives (v / df) £4*

### **Starters**

*Severn & Wye smoked salmon £11*  
*Traditionally served*

*Risotto primavera (v / gf) £7*  
*Lime & chilli crème fraîche*

*Ham hock terrine £8.5*  
*Wild garlic, nettle pesto*

*Bream ceviche (gf / df) £10.5*

*Mango & lime, white radish slaw*

*Asparagus, Parma ham £10.5  
Crispy egg, truffle mayo*

*Vichyssoise (gf) £8  
Dorset crab*

**Main courses**

*Roasted lamb rump £21.5  
Sauté potatoes, peas, broad beans, mint & redcurrant  
jus*

*Asparagus & chive risotto (v / gf) £15  
Soft poached egg, shaved vegetarian parmesan*

*'Catch of the day' (Market price)  
Sauté greens, herb new potatoes, lemon*

*Orecchiette pasta £16  
Fennel salami, cherry tomatoes, fennel, lemon, butter  
& parsley emulsion*

*Baked red mullet £18  
Lemon & Rosemary, cherry tomato & parmesan  
fregola*

*Pan-fried pork tenderloin £18  
Black pudding crumb, charred hispi cabbage, apple  
sauce bon bons, cider jus*

*Korean-spiced chicken breast £17.50  
Kimchi & coriander scented rice*

**From the grill**

*8oz Dry-aged sirloin steak £24  
Roasted vine tomatoes, chunky chips*

*Surf & turf £25*  
*4oz Fillet steak, garlic king prawns, fries & grill*  
*garnish*

*8oz Dry-aged flat iron steak £18*  
*Chimichurri verde, fries*

*Cajun-spiced Swordfish steak £18*  
*Kachumber salad, chunky chips*

*Sauces to accompany your grill - All £2.5*  
*Peppercorn / Béarnaise / Red wine jus*

**Bowood classics**

*Smoked Applewood cheeseburger £15*  
*Toasted ciabatta bun, fries, salad*

*Caesar salad*  
*Crisp lettuce, caesar dressing, anchovies, croutons &*  
*parmesan £12*  
*Add grilled chicken breast £16*

*Beer battered haddock fillet £15*  
*Chunky chips, crushed peas, lemon, tartar sauce*

**To share**

*Cold poached salmon (gf) £24*  
*Asparagus, buttered new potatoes & hollandaise sauce*

*Piri piri spatchcock £26*  
*House salad, fries*

*Baked camembert £12*  
*Studded with rosemary & garlic, charred sourdough*

**On the side**

**All £4.5**

*Heritage tomato, bocconcini & basil salad (v / gf)*

*House salad (gf / df)*

*Mesclun leaves, avocado, quinoa, cherry tomatoes,  
cucumber, mint, honey & mustard dressing*

*Sautéed tenderstem broccoli with chilli & garlic (gf)*

*Bowood garden vegetables (gf)*

*Buttered herb new potatoes (gf)*

*Chunky chips or skinny fries*

*Add truffle oil & parmesan £1*

*(v) - vegetarian (df) - dairy free (gf) - gluten free*