

Shelburne Restaurant Lunch Menu

Served from 12:00pm to 5:00pm Monday to Saturday

Executive Head Chef, Rupert Taylor

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

Still Water is Complimentary. Sparkling Water will be charged at £1.50 per litre bottle.

LITE BITES

Waldorf ~ £9.50

Blue Cheese Mousse, Pickled Celery, Walnuts
(C, D, N, SL, V)

Vegetable Pakoras ~ £10

Coconut Yoghurt, Mango & Coriander Chutney
(EG, SL, V)

Chicken Liver Parfait ~ £11

Black Pepper Biscuit, Chicory, Fig Compote
(EG, G, SL)

Smashed Avocado ~ £12.50

New York Croissant Roll, Poached Egg
(D, EG, G, V)

Eggs Benedict ~ £12.50

English Muffin, Bacon, Poached Eggs, Hollandaise Sauce
(D, EG, G)

Eggs Florentine ~ £12.50

English Muffin, Spinach, Poached Eggs, Hollandaise Sauce
(D, EG, G, V)

Smoked Salmon ~ £13.50

Scrambled Eggs, Caviar
(D, EG, F)

Charcuterie for 2 ~ £19.50

Selection of Matured Meats & Antipasti
(D, G, SL)

SANDWICHES

South Hill Farm Egg Mayonnaise Sandwich ~ £11.50

Watercress, Mixed Salad, Triple Cooked Chips
(D, EG, G, V)

Roast Chicken & Pesto Sandwich ~ £12.50

Mixed Salad, Triple Cooked Chips
(D, EG, G, SL)

Honey Roast Gloucester Old Spot Ham Sandwich ~ £11.50

English Mustard, Mixed Salad, Triple Cooked Chips
(D, G, M)

Toasted Bath Soft Cheese Sandwich ~ £13.50

Red Onion Marmalade, Garden Rocket, Mixed Salad,
Triple Cooked Chips (D, G, SL, V)

Home Cured Pastrami ~ £13.50

Toasted Sourdough, Swiss Cheese, Pickled Red Cabbage,
Russian Dressing, Mixed Salad, Triple Cooked Chips (D, G, SL)

Crayfish & Prawn Roll ~ £14.50

Toasted Brioche, Thousand Island Dressing, Watercress,
Mixed Salad, Triple Cooked Chips (D, EG, G, M, SF)

MAINS

Buddha Bowl ~ £15.50

Grains, Marinated Vegetables,
Peanut Butter Dressing
(G, PE, SE, S, VG)

Korean Chicken Burger ~ £17.50

Spicy BBQ Sauce, Kimchi Coleslaw,
Triple Cooked Jenga Chips
(D, EG, G, SL)

Sole ~ £29

Brioche Crust, Celeriac, Spinach,
Bouillabaisse, Oyster Leaf
(D, EG, F, G, SF, SL)

Cod & Parsley Fish Cake ~ £17

Tartar Hollandaise, Poached Egg
(EG, F, SL)

Glazed Salmon Salad ~ £18.50

Parmesan, Croutons, Green Goddess Dressing
(D, EG, F, G)

Braised Shin of Beef ~ £24.50

Carrot, Polenta, Horseradish, Bordelaise Sauce
(D, G, SL)

SIDES

Crisp Baby Gem Salad, Green Goddess Dressing (D, EG, V) ~ £5

Rocket & Pear, Blue Cheese Dressing (D, EG, V) ~ £5.50

Triple Cooked Chips (VG) ~ £5.50

Maple Glazed Carrots, Fennel Seeds (VG) ~ £6

Truffle & Parmesan Cheese Chips (D, SL, V) ~ £6.50

Green Beans, Cranberries, Bacon, Goat's Curd (D, SL) ~ £7

DESSERTS

Sticky Toffee Pudding ~ £10

Butterscotch, Clotted Cream (D, EG, G, V)

Selection of Ice Creams & Sorbets ~ £5.50

3 Scoops - Please ask for our current selection (D, EG, 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.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS | (M) MUSTARD | (N) NUTS
(PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN