



The Shelburne Restaurant

Sunday Lunch Menu - September 2025

Three Courses - £35.00 per adult | £17.50 per child (2-12 years)

Two Courses - £29.95 per adult | £15.00 per child (2-12 years)

Starters

Roasted Beetroot, Feta, Thyme Honey, Salad (D, V)

Chicken Liver Parfait, Fig Compote, Toasted Brioche (D, EG, G)

House & Gardens Tomato Gazpacho, Mint Oil (VG)

Smoked Salmon Roulade, Cream Cheese, Lemon Gel, Cucumber (D, F)

Main Courses

Treacle Glazed Roast Striploin of Beef (Served Pink), Red Wine Jus (SL)

Roasted Breast, Leg and Thigh of Castlemead Chicken

Roast Vegetable Wellington, Vegetarian Gravy (G, VG)

Our Roast Lunches are all served with Yorkshire Pudding (D, EG, G, V), Roast Potatoes (D, V) and a Selection of Seasonal Vegetables from Lovejoys of Melksham and Bowood House & Gardens

Whole Roasted Sea Bass Ratatouille, Tender Stem Broccoli, Caper Beurre Noisette (D, F)

House & Gardens Risotto Primavera (VG)

Desserts

Rhubarb Fool (D, EG, G, V)

Apple & Blackberry Crumble, Vanilla Ice Cream (D, EG, G, V)

Chocolate Tart, Hazelnut Praline, Crème Fraîche (D, EG, G, N, V)

Tropical Parfait, Coconut Ice Cream (VG)

Selection of British Cheeses, Quince Jelly, Apple Chutney, Walnut Bread (D, G, M, N, V)

Please advise your server of any specific allergies or dietary requirements prior to ordering your meal.

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 | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

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