



The Shelburne Restaurant

Sunday Lunch Menu - October 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, Red Wine Gel, Toasted Brioche (D, EG, G)

Butternut Squash Soup, Toasted Pumpkin Seeds (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, Vegan Madeira 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 and Gardens Risotto Primavera (VG)

Desserts

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

Gooseberry Fool from The Bowood Estate (D, EG, V)

Chocolate Crèmeux, Crème Fraîche Sorbet, Pear Salsa (D, EG, 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.