



The Shelburne Restaurant

Sunday Lunch Menu - February 2026

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

Classic Prawn Cocktail, Bloody Mary Sauce (EG, G, F, M, SF, SL)

Chicken Liver Parfait, Piccalilli, Toasted Sourdough (D, EG, G, SL)

Roasted Tomato Soup, Basil Oil (VG)

Carrot & Hazelnut Pâté, Shaved Fennel, Saffron Vinaigrette (N, SL, VG)

Main Courses

Treacle Glazed Roast Striploin of Beef (served pink), Red Wine Jus (SL)

Roasted Castlemead Chicken, Thyme Stuffing, Gravy (G, SL)

Bowood Vegetable Nut Roast Wellington, Madeira Sauce (G, N, SL, 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

Market Fish, Buttered New Potatoes, Lemon & Caper Butter (D, F, SL)

Desserts

Classic Tiramisu (D, EG, G, N, V)

Banana, Salted Caramel Eton Mess (D, EG, V)

Rhubarb & Ginger Crumble, Custard (D, EG, G, V)

Vegan Sticky Toffee Pudding, Vanilla Ice Cream (VG)

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

Please advise 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 | (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.