



## The Shelburne Restaurant

### Sunday Lunch Menu - January 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

Roasted Butternut Soup, Curry Oil (VG)

Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche (D, EG, G, SL)

Smoked Salmon, Fried Capers, Lemon Gel, Crème Fraîche (D, F)

Broccoli, Blue Cheese & Walnut Quiche, Balsamic Dressing (D, EG, G, N, SL, V, VGO)

#### Main Courses

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

Roasted Pork, Crackling, Apple Sauce, Gravy (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, Lemon Crushed New Potatoes, Wilted Spinach, Beurre Blanc (D, F, SL)

#### Desserts

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

Winter Berry Fool (D, EG, V)

Cherry Parfait, Lemon Sorbet (VG)

Chocolate Brownie, Malted Milk Ice Cream (D, EG, G, V)

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

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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.