



The Shelburne Restaurant

Sunday Lunch Menu - April 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

Smoked Salmon, Deep Fried Capers, Lemon Gel (F, S, SL)

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

Roasted Tomato Soup, Basil Croutons (G, VG)

Rainbow Salad, Grains, Saffron Dressing (G, SL, VG)

Main Courses

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

Roasted Breast, Leg & Thigh of Castlemead Chicken, Thyme Stuffing, Rich Gravy (G, SL)

Roast Vegetable Wellington, Vegetarian Gravy (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, New Potatoes, Spinach, Lemon & Caper Butter Sauce (D, F, SL)

Desserts

Mixed Berry Crumble, Vanilla Ice Cream (D, EG, G, V)

Coffee Ice Cream Sundae, Chocolate Brownie, Fudge Sauce (D, EG, G, V)

Bread & Butter Pudding, Vanilla Custard (D, EG, G, V)

Cherry Parfait, Chocolate Sorbet (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 | (EG) EGG | (F) FISH | (G) GLUTEN | (M) MUSTARD | (N) NUTS
(PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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