



The Shelburne Restaurant

Sunday Lunch Menu - March 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)

Ham Hock, Piccalilli, Toasted Sourdough (EG, G, M, SL)

Butternut Squash Soup, Toasted Pumpkin Seeds (VG)

Carrot & Fennel Fritter, Sweet Chilli Sauce (SL, VG)

Main Courses

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

Roasted Pork Porchetta, Apple Sauce, Cackling, Gravy (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, Sea Herbs, Sauce Grenobloise (D, F, G, SL)

Desserts

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

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

Sticky Toffee Pudding, Butterscotch Sauce (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.