



# The Shelburne Restaurant

## Sunday Lunch Menu | May 2026

Three Courses | £35.00 per adult | £17.50 per child aged 2-12 years

Two Courses | £29.95 per adult | £15.00 per child aged 2-12 years

### Starters

Salmon Rilletes, Pickled Cucumber, Dill Emulsion, Toasted Sourdough (D, F, G, SL)

Crispy Ham Hock, Sauce Gribiche, Parsley Oil (D, EG, SL)

Bowood Wild Garlic Soup, Feta Cheese, Croutons (G, VG)

Wye Valley Asparagus, Poached Egg, Hollandaise Sauce (D, EG, SL, V)

### Main Courses

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

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

Roast Vegetable Wellington, Vegetarian Gravy (G, N, SL, VG)

Our roast lunches are served with Yorkshire Pudding (D, EG, G, V), Roast Potatoes (VG) and a selection of seasonal vegetables (VG) from Lovejoys of Melksham and Bowood House & Gardens.

Market Fish, Braised Fennel, Charred Endive, Sauce Vierge (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)

Sticky Toffee Pudding, Clotted Cream (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)

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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 | (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.