



THE SHELBURNE RESTAURANT  
À LA CARTE & TABLE D'HÔTE  
DINNER MENU ALLERGENS

**APPETISERS**

Olive Nocellara Del Belice	SL, VG
Bowood's Sourdough, Whipped Butters	D, G, V
Rabbit & Pork Croquette Rhubarb & Apple Sauce	EG, M
Carrot & Fennel Fritter, Sweet Chilli Dressing	VG
Prawn Toast, Sesame Seeds, Kimchi	D, F, G, S, SE, SF, SL
Selection of Home Cured Meats	G, SL

**SIDES**

Grilled Spring Cabbage, Welsh Rarebit, Crispy Onions	D, EG, G, M, SL, V
Maple Glazed Carrots, Fennel Seeds	VG
Buttered Heritage New Potatoes	D, V
Carrot & Beetroot Salad, Poppy Seeds, Orange Dressing	SL, VG
Truffle Mac 'n' Cheese	D, G, V
Triple-cooked Jenga Chips	VG
Truffle & Parmesan Jenga Chips	D, SL

**STARTERS**

<b>Wye Valley Asparagus</b> Poached Quail's Egg, Wild Garlic Emulsion, Hazelnuts	D, EG, N, V
<b>Cheese Soufflé</b> Westcombe Vintage Cheddar, Smoked Tomato, Basil Pesto	D, EG, M, SL, V
<b>Pâté de Campagne</b> House Pickles, Toasted Sourdough	D, EG, G, SL
<b>Burrata</b> Parma Ham, Wild Garlic Pesto, Sundried Tomato	D, SL
<b>Rabbit Ravioli</b> Oyster Mushroom, Garden Peas, Chicken Butter Sauce	D, EG, G, SL
<b>Blow Torch Cured Salmon</b> Shaved Fennel, Saffron & Blood Orange Dressing	F, SL
<b>Crispy Wiltshire Ham Hock</b> Sauce Gribiche, Parsley Oil	EG, M, SL
<b>Roasted Scallops</b> Pea Purée, Crisp Pancetta, Cumin Velouté	D, SF

**ZERO MILE DISHES**

<b>Soupe au Pistou</b> Wild Garlic Oil	VG
<b>Risotto Primavera</b> Crumbled Goat's Cheese	D, V
<b>Garden Fruit Pavlova</b> Strawberry & Balsamic Syrup	D, EG, SL, V

(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

Every effort is made to ensure our dishes are allergen-free, but there is a possibility of cross-contamination in a busy kitchen environment.

Menu Edition: 13th May 2026

**MAIN COURSES**

<b>Roasted Chicken Breast</b> Thigh Kiev, Chard Asparagus, Creamy Mash, Albufera Sauce	D, SL
<b>Pressed Pork Belly</b> Pommes Anna, Savoy Cabbage, Apple & Mustard Sauce	M, SL
<b>Lamb Rump</b> Crispy Belly, White Onion Puree, Spring Vegetables, New Potatoes	D, SL
<b>Brown Butter Gnocchi</b> Peas, Asparagus, Wild Garlic Pesto, Lemon Butter Sauce	D, EG, G, SL, V
<b>Roasted Spring Vegetables</b> Carrot & Fennel Fritter, Courgette & Basil Purée, Thyme Sauce	VG
<b>Cornish Sole Veronique</b> Sautéed Spinach, Heidi Red Potatoes, White Grapes, Tarragon	D, F, SL
<b>Grilled Monkfish</b> White Crab, Orzo Pasta, Garden Greens, Sauce Vierge	F, G, SF

**GRILL**

225g Stokes Marsh Farm Rib Eye	D
170g Stokes Marsh Farm Fillet	D
500g Chateaubriand for 2	D
277g Pork Chop	D

**SAUCES & GRILL  
ACCOMPANIMENTS**

<b>Brandy &amp; Green Peppercorn</b>	D, SL
<b>Béarnaise</b>	D, EG, SL, V
<b>Bordelaise</b>	D, SL
<b>Blue Cheese</b>	D, V
<b>Beef Fat Onions</b>	
<b>Tomato Fondue</b>	SL, VG
<b>Mushroom Ketchup</b>	D, SL, V
<b>Micro Watercress</b>	VG
<b>Triple-cooked Jenga Chips</b>	VG

**DESSERTS**

<b>Baked Alaska</b> Peach Ripple, Raspberry Coulis	D, EG, G, SL, V
<b>Rhubarb</b> Custard Tart, Sorbet	D, EG, G, V
<b>Vanilla Panna Cotta</b> Gooseberry & Elderflower Compote, Garibaldi Biscuit	D, EG, G
<b>Orange Bread &amp; Butter Pudding</b> Vanilla Custard, Marmalade Ice Cream	D, EG, G, SL, V
<b>Funnel Cake</b> White Chocolate Chantilly, Macerated Strawberries	D, EG, G, V
<b>Selection of British Cheeses</b> Quince Jelly, Apple Chutney, Pumpnickle Bread, Crackers	D, G, M, SE, SL, V

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LUNCH MENU ALLERGENS

**APPETISERS**

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Bowood's Sourdough, Whipped Butters	D, G, V
Rabbit & Pork Croquette Rhubarb & Apple Sauce	EG, M
Carrot & Fennel Fritter, Sweet Chilli Dressing	VG
Prawn Toast, Sesame Seeds, Kimchi	D, F, G, S, SE, SF, SL
Selection of Home Cured Meats	G, SL

**SIDES**

Grilled Spring Cabbage, Welsh Rarebit, Crispy Onions	D, EG, G, M, SL, V
Maple Glazed Carrots, Fennel Seeds	VG
Buttered Heritage New Potatoes	D, V
Carrot & Beetroot Salad, Poppy Seeds, Orange Dressing	SL, VG
Truffle Mac 'n' Cheese	D, G, V
Triple-cooked Jenga Chips	VG
Truffle & Parmesan Jenga Chips	D, SL

**MAIN COURSES**

<b>Cider-battered Fish</b> Triple-cooked Chips, Mushy Peas, Tartar Sauce	D, EG, F, G, SL
<b>Brown Butter Gnocchi</b> Peas, Asparagus, Wild Garlic Pesto, Lemon Butter Sauce	D, EG, G, SL, V
<b>Cumberland Toad in the Hole</b> Black Pudding, Creamy Mash, Charcuterie Sauce	D, EG, G, M, SL
<b>Cornish Crab</b> Wild Garlic & Chilli Linguine	D, EG, G, SF

**DESSERTS**

<b>Seasonal Baked Alaska</b>	D, EG, G, SL, V
<b>Vanilla Panna Cotta</b> Macerated Strawberries	D
<b>Treacle Tart</b> Marmalade Ice Cream	D, EG, G, SL, V
<b>Selection of British Cheeses</b> Quince Jelly, Apple Chutney, Pumpnickle Bread, Crackers	D, G, M, SE, SL, V

**STARTERS**

<b>Grilled Wye Valley Asparagus</b> Sauce Gribiche	D, EG, M, V
<b>Burrata</b> Parma Ham, Wild Garlic Pesto, Sundried Tomato	D, SL
<b>Pâté de Campagne</b> House Pickles, Toasted Sourdough	D, EG, G, SL
<b>Smoked Salmon</b> Shaved Fennel, Saffron & Blood Orange Dressing	F, SL

**ZERO MILE DISHES**

<b>Soupe au Pistou</b> Wild Garlic Oil	VG
<b>Risotto Primavera</b> Crumbled Goat's Cheese	D, V
<b>Garden Fruit Pavlova</b> Strawberry & Balsamic Syrup	D, EG, SL, V

**SANDWICHES**

<b>Coronation Chicken Sandwich</b> Baby Gem, Mango Chutney, Papadums, Mixed Salad, Triple-cooked Chips	EG, G, M, SL
<b>South Hill Farm Egg Mayonnaise Sandwich</b> Watercress, Mixed Salad, Triple-cooked Chips	D, EG, G, V
<b>Honey Roast Gloucester Old Spot Ham Sandwich</b> English Mustard, Mixed Salad, Triple-cooked Chips	D, G, M
<b>Toasted Bath Soft Cheese Sandwich</b> Red Onion Marmalade, Garden Rocket, Mixed Salad, Triple-cooked Chips	D, G, SL, V
<b>Home Cured Pastrami</b> Toasted Sourdough, Swiss Cheese, Pickled Red Cabbage, Russian Dressing, Mixed Salad, Triple-cooked Chips	D, G, SL
<b>Crayfish &amp; Prawn Roll</b> Toasted Brioche, Thousand Island Dressing, Watercress, Mixed Salad, Triple-cooked Chips	D, EG, G, M, SF

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