



The Shelburne Restaurant

Sunday Lunch Menu | June 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

Scorched Cured Salmon, Ajoblanco, Isle of Wight Tomatoes, Dill Oil (D, F, G, N, SL)

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

Cucumber & Elderflower Gazpacho, Feta Cheese or Vegan Feta Cheese, Croutons (D, G, V)

Burrata, Wild Garlic Pesto, Sun-dried Tomatoes, Croûtes (G, SL, V)

Main Courses

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

Tamworth Porchetta, Fennel 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

Peach & Raspberry Pavlova (D, EG, SL, V)

Tiramisu, Coffee Ice Cream (D, EG, G, SL, V)

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream (D, EG, G, V)

Coconut Panna Cotta, Pineapple Compote, Lemon 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.