



BOWOOD

HOTEL, SPA AND GOLF RESORT

THE SHELBURNE RESTAURANT at Bowood

Puddings

7 Each

Malibu Panna Cotta, Pineapple & Chilli Salsa
Coriander (gf)

Warm Chocolate Fondant, Caramelised Banana
Rum & Raisin Ice Cream

Peanut Butter Macaroon, Raspberry Ripple
Raspberry Sherbert (gf)

Mango Torte, Passion Fruit Sorbet
Mango Tuile

Selection of Ice Creams and Sorbets
(nf/gf on request)

(v) = Vegetarian

(df) = Dairy Free

(nf) = Nut Free

(gf) = Gluten Free

Cheese Counter

Please see below for our cheese selection, feel free to mix and match as you wish.
Each cheese comes with accompanying Artisan Crackers & delicious Bowood Chutney.

3 Each

Barkham Blue

Made by Sandy Rose at the Two Hoots Farmhouse near Wokingham in Berkshire, an award-winning blue veined cheese using Channel Island milk. It is a firm yet creamy, slightly open textured cheese with a natural mould ripened rustic rind.
(C, P, V)

Simon Weaver Cotswold Organic Brie

Cotswold Brie is a delicious white soft moulded cheese, produced from organic milk. It has a rich creamy clean & fresh taste, and while it continues to develop flavour it does not become pungent. (C, P, V, O)

Godminster Vintage

An organic pasteurised cow's milk, Godminster is a very creamy vintage cheddar made near Bruton in Somerset.
(C, P, V, O)

Cerney Pyramid

Made in North Cerney near Cirencester, Gloucestershire, this French-style cheese is dusted with ash and has subtle citrus tones with a delicate light texture similar to fromage frais. (G, UP, V)

Smarts Double Gloucester

Made by Diana Smart this Double Gloucester is milled twice using ripened evening milk and fresh morning milk which gives a savoury taste with an acidic tang. (C, UP)

Celtic Promise

Made by John Savage on his farm at Llandysul, it is a smear-ripened cheese with a smooth orange rind. It has a pungent aroma and a sweet sour spicy character. (C, UP, V)

Blue Monday

A blue cheese from Alex James from Blur, now turned cheese producer, named after his favourite New Order song. It is buttery and creamy sweet with a slightly spicy hint and lovely markings, in the style of a Gorgonzola Piccante. (C, P, V)

C = COW
E = EWE

G = GOAT
V = VEGETARIAN

UP = UNPASTURISED
P = PASTURISED

O = ORGANIC

Please let a member of the team know if you have any specific dietary requirements or allergies.
VAT is included in all prices, service is at your discretion.