

THE SHELBURNE RESTAURANT

at Bowood

Desserts

Red Wine Poached Pear, Lemon Sorbet (SL/VG)	6.5
Frozen Coconut Mousse, Mango Sorbet (VG)	7
Warm Treacle Tart, Burnt Orange Purée, Ivy Farm Milk Ice Cream (G/EG/D/V)	7
Red Wine Poached Pear, 'Far Breton' Crème Fraîche Sorbet (D/EG/G/SL/V)	7
Iced Nougat Parfait, Frangelico, Amaretto Ice Cream (N/D/EG/SL/V)	7
Lychee Mousse, Mango Jelly, Estate Douglas Fir, Blackcurrant Sorbet (EG/D)	7
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (G/VG)	8
Hazelnut Praline 'Paris-Brest', Nibbed Cocoa, Chocolate & Cointreau Sauce (G/D/EG/N/SL)	8.5
Star Anise Crème Caramel, Confit Apples, Blackberries, Honey Truffle (EG/D/SL/V)	9
Selection of British Cheeses, Artisan Crackers, Bowood Chutney (D/N/C/G/GL/V)	9
Dark Chocolate Delice, Cumin Caramel, Bitter Chocolate Sorbet (D/EG/G)	9.5

Why not treat yourself to a glass of dessert wine, Barros port or fizz?
Please ask for our current selection.

Please speak to your server prior to ordering your meal if you have any
specific allergies or dietary requirements.

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

(C) CELERY | (D) DAIRY | (EG) EGGS | (G) GLUTEN | (N) NUTS | (PE) PEANUTS | (SL) SULPHITES
(V) VEGETARIAN | (VG) VEGAN

Please note a discretionary service charge of 10% will be added to your bill.