

THE SHELBURNE RESTAURANT

at Bowood

Desserts

Frozen Coconut Mousse, Mango Sorbet (VG)	7
Warm Treacle Tart, Burnt Orange Purée, Ivy Farm Milk Ice Cream (D/EG/G/N/V)	7
Brown Bread Parfait, Sesame Seed Praline, Banana Ice Cream (D/EG/G/SE/V)	7
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (D/EG/G/N/V)	7
Vanilla Cheesecake, Apples, Salted Caramel, Cinnamon Ice Cream (D/EG/G/V)	8
White Chocolate & Jasmine Mousse, Rhubarb, Matcha Crumble (D/EG/G/N/SL)	8.5
Selection of British Cheeses, Artisan Crackers, Bowood Chutney (C/D/G/N/V)	9
Pineapple Tarte Tatin, Pink Peppercorns, Coconut, Rum Syrup (G/SL/VG)	9.5
Chocolate & Cardamon Fondant, Butternut & Harissa Ice Cream (D/EG/G/N/SL/V)	10

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
(SE) SESAME SEEDS | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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