

# THE SHELBURNE RESTAURANT

## at Bowood

---

### Desserts

Duck Egg Custard Tart, Raspberry Sorbet (D, EG, G, N, V)	8
Chamomile Panna Cotta, 'Fraise du Bois' (D)	8
Frozen Summer Berry Mousse, Estate Berries (VG)	8
Tropical Fruit Pavlova, Chantilly Cream, Passionfruit Syrup (D, EG, V)	8
Sticky Toffee Pudding, Walnut Praline, Butterscotch Sauce (D, EG, G, N, V)	9.5
Elderflower & Champagne Cheesecake, Gooseberry Sorbet (D, G, SL)	10
Pineapple Tarte Tatin, Pink Peppercorns, Coconut, Rum Syrup (G, SL, VG)	10.5
Selection of British Cheeses, Artisan Crackers, Bowood Chutney (C, D, G, N, V)	10.5

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 is  
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

---