

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

Dessert Wine

	75ml	Bottle
Berton Reserve Botrytis Semillon, Berton Vineyard 37.5cl South East Australia : 2018	6.5	28
'Elysium' Black Muscat, Quady California, USA : 2017	6.5	28
Castelnau de Suduiraut, Sauternes, Château de Suduiraut 37.5cl Bordeaux, France : 2013	9	40

Port

	75ml	Bottle
LBV Douro, Portugal : 2015	7	45
10 Year Old Tawny Douro, Portugal : NV	8	50
Douro, Portugal : 2005 Douro, Portugal : 2005		70
Vintage Port, Barros Douro, Portugal : 1996		100

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
