

THE SHELBURNE RESTAURANT

at Bowood

Desserts

Damson & Bowood Botanical Bakewell Tart, Rosemary Custard (D, G, N, SL)	8
Frozen Summer Berry Mousse, Estate Berries (VG)	8
Baked Yoghurt, Figs, Red Wine, Honeycomb (D, SL)	8
Coconut Rum Savarin, Mango, Banana & Passion Fruit Sorbet (D, EG, G, N, SL)	10
Apple Terrine, Puff Pastry, Caramel Ice Cream (D, EG, G, SL, V)	9.5
Pineapple Tarte Tatin, Pink Peppercorns, Coconut (G, SL, VG)	10.5
Selection of British Cheeses, Artisan Crackers, Bowood Chutney (C, D, G, N, V)	10.5
Cheeseboard for Two (C, D, G, N, V)	18

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
Castelnaud 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 inform your server of any specific allergies or dietary requirements before ordering.

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
