

# THE SHELBURNE RESTAURANT

## at Bowood

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### Desserts

77% Dark Chocolate Mousse, Crème Fraîche Sorbet (D, EG, G, SL, V)	8
Champagne Mousse, White Chocolate, Blood Orange Sorbet (D, EG, SL)	8
Poached Rhubarb, Estate Dairy Yoghurt, Stem Ginger (D, V)	8
Granny Smith Apple Mousse, Roasted Apple Compote, Sorbet (VG)	8.5
Pineapple Tart, Pink Peppercorns, Rum Syrup, Coconut Sorbet (G, SL, VG)	9.5
Chocolate Fondant, Salted Caramel Popcorn, Malted Milk Ice Cream (D, EG, G)	10.5
Selection of British Cheeses, Apple Chutney, Crackers, Treacle & Walnut Bread (C, D, G, N, SL, V)	12.5

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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

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