



## *The Bell's Desserts*

*vegan orange and passionfruit cheesecake, served with vegan vanilla ice cream 7.95 (V)*

*Cinnamon spiced pumpkin crême brulée, topped with a layer of torched sugar and served with a homemade shortbread biscuit 7.95*

*Sticky Toffee Pudding,  
served with vanilla Ice Cream 7.50 (GF)*

*Bramley Apple & Plum Crumble  
spiced with cinnamon & nutmeg, served with your choice  
of custard or vanilla ice cream 7.95*

*Stowford Press Apple Cider Doughnuts, with a dark chocolate and chilli  
crême anglaise 7.95*

*Our selection of Ice cream...*

*Strawberry, Chocolate, vanilla, Salted Caramel,  
Cookies & Cream, Mint chocolate Chip (GFO)*

*..and Sorbet*

*Mango, Raspberry, Lemon Zest (DF) (GF)*

*2.00 a scoop*



Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens. (V) Vegetarian (VG) Vegan

