



## *The Bell's Desserts*

*Trillionaire's tart, served with vegan vanilla ice cream,  
made with a gluten free pastry, vegan caramel and vegan chocolate 7.95 (VE) (GF)*

### *The Bell's Crème Brulee*

*Rich vanilla custard base, topped with a layer of hardened caramelised sugar 7.95*

### *Sticky Toffee Pudding,*

*served with vanilla ice cream 7.50 (GF)*

### *Apple & Summer berry Crumble*

*spiced with cinnamon & nutmeg, served with your choice  
of Custard or vanilla ice cream 7.95*

### *Biscoff brownie sundae*

*Biscoff and chocolate fudge brownie pieces, with vanilla and salted caramel  
ice cream, whipped cream and fresh raspberries 8.95*

### *Eton mess cheesecake*

*Layers of meringue, strawberry and strawberry coulis folded through cream  
cheese and whipped cream and set on a buttery biscuit base 8.50*

### *Our selection of Ice cream...*

*Strawberry, chocolate, vanilla, salted caramel,  
cookies & cream, mint chocolate chip (GFO)*

### *or Sorbet*

*mango, raspberry, lemon zest (DF) (GF)*

*2.00 per 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

