



Desserts

- Stilton Cheeseboard** (v, gfo) 15.95
seasonal fruit chutney, date bread (G, E, D, SD / P, L, N, S, MU, SE) 849 kcal
add port or sake *ask for allergens, calories & price*
- Jamaican Ginger Cake** (ve) 8.95
szechuan pineapple, rum syrup, ginger beer sorbet
(G, SD / P, N, SE, CE, MU) 563 kcal
- Brûlée Lemon Tart** (v) 9.95
caramelised white chocolate, raspberry sorbet, freeze-dried
raspberry (G, N, S, E, D, SD / C, MO, F, P, CE, MU) 727 kcal
- Sticky Toffee Pudding** (v, gf) 8.95
espresso caramel sauce, banana ice cream (E, D) 1195 kcal
- Eton Mess** (v, gf) 9.95
matcha meringue, Pimm's soaked berries, basil gelato, vanilla
bean cream (E, D) 371 kcal
- Lychee Semifreddo** (v, gfo) 9.95
wild blueberry sorbet, bay leaf tuile, elderberry powder
(G, E, D, SD / P, N, S) 324 kcal
- Affogato** 7.95
vanilla bean ice cream, hazelnut biscotti (G, N, E, D, SD / P, S) 371 kcal
add amaretto or brandy *ask for allergens, calories & price*

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur. Some of our fish dishes may contain bones.

Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

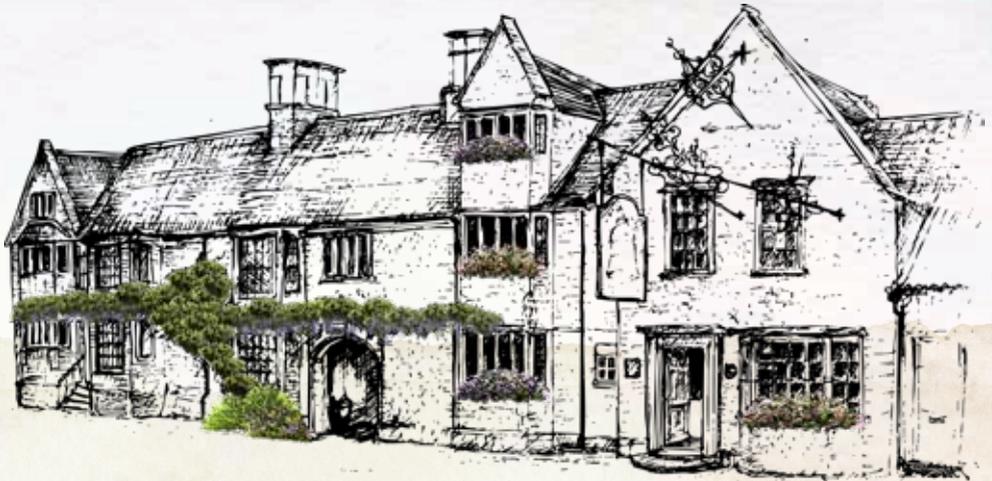


Bell Inn Hotel

Stilton



DESSERT MENU



THE
COACHING
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