

# THE BELL'S PUDDINGS & WINES

Dark chocolate delice, raspberries and honeycomb ice cream **£9.95**

Pistachio genoise sponge, marinated cherries, cherry sorbet **£9.95**

Yoghurt and tonka bean panna cotta, orange and cassis, poached blackberries, Champagne sorbet **£8.95**

Lemon and passion fruit set cream posset, strawberries and short bread **£8.95**

Selection of Welsh and British farm cheeses, crackers, grapes and  
The Bell's chutney:  
*(all cheeses are pasteurised!)*

**Please choose three for £13.95**

**Add an extra cheese for £3.95**

**Snowdonian Cheddar** - A mature rich cheddar with savoury aroma and a smooth, creamy consistency. It has a gentle, nutty texture and subtle smoky hues. There is the occasional crunchy crystals which is a highly desirable characteristic of the aged cheeses!

**Perl Las** - This cheese crosses the boundary of all blue cheese lovers. It starts off with a creamy subtle blue cheese taste on the front of the palate, then an earthiness comes through and it finishes with a bit of bite but not too overpowering.

**Smoked Applewood** - Lovely medium strength Cheddar with a golden-amber appearance and a gentle smoked flavour that doesn't overwhelm. Applewood is not actually smoked but has smoke flavouring added to it.

**Pant-ysgwan Goat's cheese** - Beautifully fresh, soft and creamy cheese with a light saltiness and just a hint of sourness sometimes associated with the acidity of lemon.

**Perl Wen** - The "White Pearl" is an organic, unique cross between Brie and Caerphilly, with a soft centre, a fresh citrus flavour and a hint of salt.

**Golden Cenarth** - Organic rind semi-soft cheese with springy but smooth texture. It is washed in cider which gives it a nutty, slightly pungy flavour. It has a natural mould on the outer rind-absolutely fine to eat!

Liqueur coffee **£8.95**

(Café Royale, Irish, Jamaican, Calypso, Russian, Baileys, Monk's)

Affogato coffee **£6.95**

(Double espresso, scoop of homemade vanilla bean ice cream, short bread biscuit)

Limoncello 50ml **£5.00**

(Sweet, zesty and refreshing digestive- Straight and ice-cold directly into your glass)

Please enquire about other available coffees/teas with a member of staff.

Some dishes may contain allergens, so do please inform one of the staff if you have any concerns, dietary requirements or need more information.

**Please note a discretionary service charge of 10% will be added to your bill and passed onto our staff.**



## PUDDING WINES



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## 401. NV Il Santo, F.Lli Nistri, Prato, Italy

Made from Cataratto, Inzolia and Grillo grapes. With its honey-like colour, presenting aromas of caramel, chocolate and ripe fruit. Crisp and soft, this unforgettable wine experience is a delight when served post dinner.

**75ml glass £7.95**

## 402. El Aziz, Vandemmia Tardiva Fina, Sicily

Cantine Fina winery is located in Western Sicily between Marsala and Erice overlooking the sea from the Bausa hill with stunning sunsets. Here, where multi-cultural dominations have met and merged over the centuries, in an Arabic-Sicilian baglio building, Fina family produces wines that taste of passion. 100% Grillo grapes-lighter and less sweet than most. It has lovely honey, apricot and peach notes, and a citrus finish.

**75ml glass £8.95**

## 403. Château Filhot, Sauternes, France

Made with of a delicious blend between Sémillon, Sauvignon, Muscadelle grapes. It has a beautiful golden colour with wonderful candied fruit and rich honey flavours - proper Sauternes. Its creators recommend it with virtually every food imaginable...we suggest you pair it with a chicken liver paté, our Per Las brûlée or simply the Welsh and English farm cheeses!

**75ml glass £9.95**

## 404. Royal Tokaji Late Harvest, Hungary

Pale gold colour with delicate aromas of exotic fruits and spice. Light and fresh on the palate with hints of white peach, the wine is medium sweet with an excellent acid balance, a silky texture and a clean, long crisp finish.

**75ml glass £11.95**

## 405. Essensia Orange Muscat Andrew Quady, USA

A full-bodied sweet wine made with Orange Muscat grapes, Essensia cuts to the heart of the grape's character, showing the pure essence of its flavour. It combines the traditionally intense and sweet aromatics of Orange Muscat with soft spiciness. The perfect accompaniment to fruity desserts or chocolate.

**75ml glass £9.95**

## 406. Maury Grenat Fagayra Rouge, France

From the heart of the Roussillon, this delicious, full bodied, almost port- like sweet red is fantastic with cheese, chocolate or sticky and rich puddings. It is served chilled and has a unique dark and cloudy structure. A real rarity!

**75ml glass £12.95**

# PORT AND MADEIRA

## 269. 2010 Graham`s Late Bottled Vintage

Deep colour with intense dark rim. Rich red fruit flavours, balanced by taut peppery tannins.

**50ml glass £6.95**

## 270. Velho Madaira 10 years old

A perfect match to cheese as an alternative to port

**50ml glass £7.95**

## 271. Warre`s Optima 10, 10 year old Tawny port

It has an intense, very elegant and attractive aroma. Fresh and velvety at first. Quite fruity, with a fine background of smooth, silky tannins.

**50ml glass £8.95**

## 272. 2010 Taylors Late Bottled Vintage

Dark fruits and beetroot notes with spicy undertones and hints of violets on the nose, firm acidity and rich, concentrated red and black fruits.

**50ml glass £6.95**

## 273. 2001 Warre`s Quinta da Cavadinha Vintage Port

This port has a fine elegance and lifted floral aromas, and closely reflects the unique characteristics of the Cavadihna vineyard. One of the best pairings is cheese but it can be enjoyed alongside many desserts, or simply on its own.

**By the bottle £79.00**

## 274. 1985 Dow's Vintage Port

Arguably the high point for Port in the 1980's, the 1985 vintage saw the declaration of some real gems, which are now hovering tantalisingly around peak maturity. Dow's has a wonderfully round ripeness of texture, with smooth tannins a well-defined, yet mellow core of inky black fruits. **Treat Yourself!**

**50ml glass £15.95**