

# The Bell at Skenfrith

## Puddings

Lemon and set cream posset, blackberries and cherry sorbet **£8.75**

White chocolate and raspberry creme brulée and shortbread  
**£8.95**

Yoghurt and tonka bean panna cotta, marinated strawberries  
and Champagne sorbet **£8.50**

Dark chocolate and brandy terrine, coco nib and pistachio  
ice cream **£9.25**

Selection of Welsh and British farm cheeses, crackers, grapes and  
The Bell`s chutney. Choose.....

Three **£12.95** Four **£14.95** Five **£16.95**

**Snowdonian Cheddar**-A mature cheddar with smokey mellow notes. With its gently nutty texture and subtle smokey hues, it really captivates, with mellow depth and warmth

**Perl Wen**- One of Wales' best loved soft cheeses, Perl Wen is a glorious and unique cross between a traditional Brie and a Caerffili with a soft centre, fresh citrus flavour with a hint of sea salt

**Perl Las**- This cheese crosses the boundary of all blue cheese lovers as it has a creamy subtle blue cheese taste on the front of the palate and then an earthiness coming through, finishing with a bit of bite but not overpowering

**Smoked Applewood**-Lovely medium strength cheddar with a goled-amber appearance and a gentle smoked flavour that doesn't overwhelm. Applewood is not smoked, but instead has smoke flavouring added

**Pant-Ysgwan**-This beautifully fresh, soft and creamy cheese. Deliciously salty cheese with a hint of sourness which is sometimes associated with the acidity of lemon.

Tea, herbal tea or fresh coffee **£3.00**

Liqueur coffee **£8.95**

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

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens, so do please inform one of the staff if you have any concerns, dietary requirements or would like more information. We will always try to accommodate you

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

