



The Bell's Fonduterie

A truly sociable sharing experience exclusive to us here at The Bell.

*Indulge in our carefully selected and prepared three cheese hot fondue,
Crunchy English Cheddar, Swiss Gruyère and Emmental.*

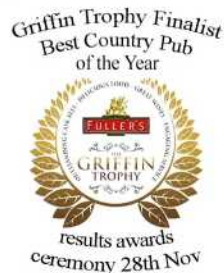
Served in a cast iron pot, at your table, with a selection of locally baked bread chunks for dipping.

15.00 per person (minimum of two people)

*Enhance your experience by adding three cured meats, a selection of pickles,
oak smoked cherry tomatoes (smoked here at The Bell), marinated olives,
roasted garlic & dressed rocket creating your own "fonduterie" .*

22.50 per person (minimum of two people)

"For health and safety reasons those under 14 should be served by an adult at the table, also please do not try and move the equipment once it has been set up by a member of the team. If you do need it to be moved please ask a member of the team to do it for you as the pots are very hot and there is an open flame underneath."



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

