

# Dinner Menu

## While you wait or to accompany your starter

The Bell's homemade Focaccia bread, extra virgin olive oil  
and balsamic dip **£8.95**

## To Start

Chicken liver and truffle butter pâté, caramelised red onion and  
toasted brioche **£13.95**

Perl Las blue cheese brulée, fresh pear, walnut and balsamic **£12.95**

Hand picked marinated Brixham Crab, cucumber, caviar and  
toasted crostini **£15.95**

Twice baked three cheese soufflé, heritage tomato and micro herbs **£13.95**

Pan seared Devon Scallops, celeriac and vanilla purée, crispy Parma ham  
**£16.95**

Peppered Brecon Beef carpaccio, celeriac and mustard remoulade,  
toasted hazelnuts **£11.95**

## Mains

Roasted Brecon Beef fillet, dauphinoise potato, creamed spinach,  
and peppercorn sauce **£34.95**

Pan fried fillet of Black Bream, crushed potatoes, sea samphire,  
and dill beurre blanc sauce **£27.95**

Pan roast Welsh Lamb rump, dauphinoise potato, Pak Choi cabbage,  
and red currant sauce **£28.95**

Monmouthshire Pork tenderloin wrapped in Parma ham, Dijon mustard  
creamed potato, tender stem broccoli, cider and apple sauce **£27.95**

Mushroom, black truffle cream and asparagus potato gnocchi **£23.95**

New potatoes **£5.25** Side salad **£4.95**

Al dente buttered seasonal greens **£5.95**

**Please ask to see our Pudding menu**

**Please note that a discretionary service charge of 10% will be added to your bill  
and passed on to our hard-working staff.**