

## While you wait or to accompany a starter

*The Bell*  
The Bell's homemade Focaccia breads, olives, extra virgin olive oil  
and balsamic dip **£8.95**  
*Hotel and Restaurant*

### Starters

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

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

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

Smoked salmon, pickled heritage beetroot, orange and dill sauce **£13.95**

Cream of mushroom soup, warm bread **£9.75**

Charcuterie Board - selection of cured meats, Bell's scotched hen's egg,  
pork sausage roll, piccalilli, olives and toasted breads **£18.95**

### Mains

Roast sirloin of Hereford Beef, duck fat roast potatoes, Yorkshire pudding  
seasonal vegetables, roasting juices **£28.95**

Roast rolled loin of Welsh Pork, orchard apple sauce, duck fat roast potatoes,  
seasonal vegetables, roasting juices **£25.95**

Roast leg Welsh Lamb, mint sauce, duck fat roast potatoes,  
seasonal vegetables, roasting juices **£26.95**

Baked fillet of Salmon, creamed potato, tender stem broccoli  
and dill, lemon butter **£27.95**

Mushroom, asparagus and smoked Cheddar fettuccini **£23.95**

### Puddings

Dark chocolate and brandy delice, raspberries, honeycomb ice cream **£10.95**

Baked apple and cinnamon crumble, vanilla bean ice cream **£8.95**

Yoghurt and tonka bean pannacotta, poached strawberries,  
Champagne sorbet **£8.95**

Warm sticky toffee walnut and date pudding, butterscotch sauce,  
vanilla bean ice cream **£9.95**

Vanilla bean crème brulée, praline shortbread **£9.95**

Selection of three Welsh cheeses, crackers, fruit and orchard chutney **£15.95**

**Please note that a discretionary service charge of 10% will be added to your bill**