



While you wait or to accompany a starter

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

Starters

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

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

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

Soup of the Day and warm bread **£9.95**

Home cured Salmon gravlax, pickled fennel and blood orange **£13.95**

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

Mains

Roasted rack of Skenfrith Lamb, confit potato, purple sprouting broccoli and red wine jus **£29.95**

Pan roast fillet of Monkfish tail, heritage new potatoes, courgette and dill beurre blanc sauce **£28.95**

Pan roasted Duck breast, creamed potato, Wye asparagus and cherry sauce **£28.95**

Welsh Pork tenderloin wrapped in Parma ham, slow roasted belly Pork, creamed potato, Cavolo Nero, cider and apple sauce **£27.95**

Wild mushroom, spinach, black truffle oil cream and Parmesan tagliatelle **£23.95**

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 staff.