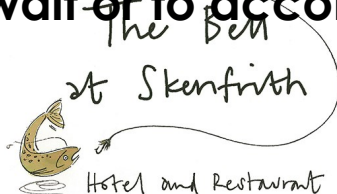


While you wait or to accompany a starter



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

Starters

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

Soup of the Day, warm Focaccia **£9.95**

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

Salmon gravlax, pickled fennel, orange and dill sauce **£13.95**

Marinated Brixham Crab, cucumber, caviar, toasted crostini **£15.95**

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, horseradish sauce, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, roasting juices **£29.95**

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

Roast fillet of Monkfish tail, heritage new potatoes, sea samphire, and dill beurre blanc sauce **£28.95**

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

Puddings

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

Yoghurt and tonka bean pannacotta, poached rhubarb and champagne sorbet **£8.95**

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

Lemon set cream posset, meringue, strawberry and vanilla shortbread **£10.95**

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 and passed on to our staff.

