

# SUNDAY LUNCH



## 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 home baked bread **£9.95**

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

Scottish smoked Salmon, pickled beetroot, 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, toasted breads (*great to share!*) **£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, orchard apple sauce, duck fat roast potatoes, seasonal vegetables, roasting juices **£25.95**

Pan roast fillet of Monkfish tail, heritage new potatoes, courgette, caper, lemon and dill butter sauce **£28.95**

Wild mushroom, spinach, truffle oil cream and potato gnocchi **£24.95**

### Puddings

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

Yoghurt and tonka bean pannacotta, poached rhubarb and Champagne sorbet **£9.95**

Pistachio and almond Genoise, marinated berries and cherry sorbet **£10.95**

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

Selection of three Welsh cheeses, crackers, fruit, 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.

