

# Dinner Menu

## While you wait or to accompany your starter

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

## To start

Chicken liver and brandy parfait, caramelised red onion and toasted brioche **£13.95**

Perl Las blue cheese brulée, fresh pear, walnut and balsamic **£13.95**

Skate wing, lemon and caper fish cake, tartar sauce and soft poached hen's egg **£12.95**

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

Twice-baked three cheese soufflé, tomatoes and micro herbs **£14.95**

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

## Mains

Roast fillet of Brecon Beef, dauphinoise potato, creamed spinach and brandy peppercorn sauce **£35.95**

Slow braised shoulder of Welsh Lamb, roast loin, fondant potato, vegetable ratatouille and red wine jus **£29.95**

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

Welsh Pork tenderloin, confit pork belly, crispy Serrano Ham, creamed potatoes, tender stem broccoli and apple cider sauce **£26.95**

Mushroom, spinach, truffle oil cream, Parmesan and potato gnocchi **£25.95**

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

Buttered, seasonal greens cooked al dente **£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.**