



Lunch Menu

While you wait or to accompany a starter

The Bell's homemade Focaccia bread, 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**

Scottish smoked Salmon, pickled beetroot, orange and dill sauce **£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

Roast loin of Welsh Lamb, dauphinoise's potato, celeriac puree, Wye Valley asparagus and red wine sauce **£29.95**

Roast Pork tenderloin, confit belly, crispy Serrano Ham, Dijon creamed potato, Hispi cabbage, apple cider sauce **£27.95**

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

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

To accompany your meal:

Dressed side salad **£4.95** Buttered seasonal greens served 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 staff

