



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

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

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

Perl Las blue cheese brulée, poached 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

Pan roast Lamb cutlets, pea and mint purée, dauphinoise potato, tenderstem broccoli and red wine jus **£29.95**

Roast tenderloin of Welsh Pork, crispy Serrano Ham, slow braised cheek, mustard Creamed potato, Hispi cabbage, hazel nut and cider jus **£27.95**

Pan roast fillet of Monkfish tail, courgette, asparagus, new potatoes, lemon caper berry butter sauce **£28.95**

Wild mushroom, spinach, truffle cream and Parmesan risotto **£25.95**

To accompany your meal:

Dressed side salad **£4.95** Al dente buttered seasonal greens **£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

