

# 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, sweet red berry gel, caramelised red onion and toasted brioche **£13.95**

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

Grilled fillet of Mackerel, potato, pickled beetroot and avocado tian **£13.95**

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

Twice-baked three cheese soufflé, tomatoes and micro herbs **£13.95**

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

## Mains

Roast fillet of Welsh Beef, dauphinoise potato, tender stem broccoli, and brandy peppercorn sauce **£35.95**

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

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

Pan roast Welsh Lamb cutlets, pea and mint purée, confit potato, asparagus and red wine jus **£29.95**

Garden beetroot, Pant-ysgwan goat's cheese and cavolo nero risotto **£25.95**

New potatoes **£5.25** 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 hard-working staff.**