



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

Carpaccio of Brecon beef, gherkin, lemon and parmesan salad **£13.95**

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

Per Las blue cheese brulée, poached pear, walnut & balsamic salad **£13.95**

Oak smoked Scottish salmon, fennel, orange and dill cream cheese **£14.95**

Charcuterie Board - selection of cured meats, Bell's scotched hen's egg, pork sausage roll, piccalilli, olives and toasted breads **£18.95**

Mains

Roast sirloin of Hereford beef, horseradish sauce, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, roasting juices **£29.95**

Roast loin of Gloucestershire pork, duck fat roast potatoes, seasonal vegetables, roasting juices **£26.95**

Pan roast fillet of cod, new potatoes, fine green beans, mussel and dill butter sauce **£28.95**

Spinach and ricotta cannelloni, roast tomato and red pepper sauce **£25.95**

Puddings

Dark chocolate and brandy delicé, raspberries and honeycomb ice cream **£11.95**

Apple and blueberry crumble, vanilla bean ice cream **£9.95**

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

Sticky toffee date pudding, butterscotch sauce, clotted cream **£9.95**

Selection of three Welsh cheeses, crackers, fruit and orchard chutney **£17.95**

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.

