

The Bell
at Skenfrith
Hotel and Restaurant

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

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

Pan seared Devon scallops, celeriac and vanilla purée, crispy Parma ham
£17.95

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

Twice-baked three cheese soufflé, truffle wild mushrooms **£15.95**

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

Mains

Roasted fillet of Hereford beef, dauphinoise potato, buttered greens and brandy peppercorn sauce **£36.95**

Honey roast pork tenderloin, confit belly, mustard creamed potatoes, Hispi cabbage, apple cider sauce **£28.95**

Pan roast fillet of cod, heritage new potatoes, sea samphire, white wine and mussel cream sauce **£28.95**

Roasted Welsh lamb cutlet, slow braised rump, herb pesto, confit potato, tender stem broccoli and red wine jus **£31.95**

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

New potatoes **£5.25** Side salad **£5.95**

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.

