



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

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

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

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

Cream of vegetable soup and warm bread **£9.95**

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

Pan roasted Welsh lamb cutlet, slow braised rump, dauphinoise potato, herb pesto, tender stem broccoli and red wine jus **£29.95**

Honey roast Pork tenderloin, confit belly, mustard creamed potatoes, Hispi cabbage, apple cider sauce **£27.95**

Pan roast fillet of cod, new potatoes, sea samphire, and lemon and mussel beurre blanc sauce **£28.95**

Wild mushroom, spinach and black truffle oil and parmesan risotto **£25.95**

To accompany your meal:

Dressed side salad **£5.95** Al dente buttered greens **£5.95**

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

