

The Bell Restaurant

Skenfrith

Dinner Menu

To start

Pan fried Devon scallops, pea purée, crispy black pudding and parma ham
£11.95

Home curd smoked salmon, garden purple beetroot, lemon crème fraîche
£9.95

Foie gras and chicken liver parfait, Bell's red onion marmalade, toasted brioche
£9.75

Seared peppered Brecon beef carpaccio, balsamic preserved figs and
parmesan salad **£10.95**

Per las blue cheese brulée, pear, walnut and balsamic glaze **£9.25**

Mains

8oz Brecon fillet steak, dauphinoise potato, roasted vine cherry tomatoes,
tender stem broccoli, port and thyme jus **£27.95**

Pan roast duck breast, honey glazed confit duck leg, creamed potato,
Wye asparagus and blackberry jus **£19.95**

Confit crispy belly pork, glazed pork cheek, fondant potato, honey roast carrots
and cider jus **£19.95**

Pan fried fillet of wild sea bass, baby new potatoes, mange tout, peas, king
prawn and chive butter **£19.95**

Roast courgette, sun blush tomato and parmesan potato gnocchi, toasted pine
nuts and pea shoots **£15.95**

Sides

Garden salad **£3.95** New potatoes **£4.25** Buttered greens **£4.50**

Tea, herbal tea or fresh coffee **£3.00**

Liqueur coffee **£8.95**

Our Head Chef Joseph Colman who hails from Wales, ensures that our menus change regularly and offer locally sourced seasonal food, some from our kitchen garden. All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens.

Please note Dinner, Bed and Breakfast includes a max £30.00 allowance per person, per night towards food.

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