

The Bell Restaurant

Sunday Menu

Starters

Soup of the day and rustic bread **£6.95**

Ham hock, gherkin and whole grain mustard terrine, piccalilli and toasted brioche **£8.75**

Chase vodka cured salmon gravlax, beetroot and crème fraîche **£9.50**

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

Hand picked marinated Devon crab, cucumber and lemon mayonnaise **£10.95**

Mains

Roast sirloin of Hereford beef, roast potatoes, Yorkshire Pudding, carrot purée, seasonal vegetables, gravy **£21.95**

(Please note that the beef is cooked pink. If you would like it well done please ask)

Roast pedigree pork, orchard apple sauce, roast potatoes, Yorkshire Pudding, seasonal vegetables, gravy **£16.95**

Roast leg of Skenfrith lamb, roast potatoes, Yorkshire Pudding, garden mint sauce, seasonal vegetables, gravy **£18.95**

Pan fried fillet of turbot, baby new potatoes, Wye asparagus, lemon prawn butter **£19.95**

Mushroom, spinach and potato gnocchi, parmesan and white truffle oil **£15.95**

Puddings

White chocolate and raspberry crème brulée, butter shortbread **£8.75**

Tonka bean and yoghurt panna cotta, marinated strawberries and champagne sorbet **£8.50**

Iced passion fruit parfait, poached pineapple and blueberries **£8.95**

Dark chocolate and coco nib délicé, raspberries and honeycomb ice cream **£9.25**

Selection of Welsh and British farm cheeses, crackers, grapes and Bell's chutney **£12.95**

Head Chef - Joseph Colman

All our dishes are cooked fresh for you, so some may take a little longer than others.

Some may contain allergens, so do please inform one of the staff if you have any concerns, dietary requirements or would like more information. We will always try to accommodate you.

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