

The Bell at Skenfrith

Dinner Menu

To start

Homemade soup of the day, rustic bread **£7.25**

Cured Salmon gravlax, beetroot and horseradish crème fraîche **£8.95**

Hand picked marinated crab tian, citrus mayo, pickled cucumber **£9.50**

Per Las blue cheese brulée, pear, hazelnut and balsamic salad **£8.95**

Chicken liver and port pâté, tomato chutney, toasted brioche **£8.50**

Peppered beef carpaccio, sun blush tomato, and parmesan **£9.25**

Mains

8oz Hereford sirloin steak, triple cooked chips, rocket and parmesan salad, peppercorn sauce **£24.95**

Pan fried Salmon fillet, baby potatoes, samphire, caper and prawn dressing **£18.95**

Roast Welsh lamb rack, lamb rump, slow braised shoulder, tender stem broccoli, fondant potato and rosemary jus **£22.95**

Fillet of brill, creamed potato, white wine poached salsify, peas, spinach and cockle beurre blanc **£18.95**

Pan roast duck breast, honey roasted carrots, dauphinoise potato kale and red currant jus **£18.95**

Truffled wild mushroom, spinach and parmesan risotto **£14.95**

Sides

Garden salad **£3.95**

New potatoes **£3.95**

Buttered greens **£4.25**

Please ask to see our Pudding Menu

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

Liqueur coffee **£8.95**

(Café Royale, Irish, Jamaican, Calypso, Russian, Baileys, Monk's)

Head Chef - Joseph Colman

Our Head Chef, 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, a discretionary service charge of 10% will be added to your bill and passed on to our staff.