

The Bell at Skenfrith

Dinner Menu

To start

Soup of the day served with rustic bread **£7.25**

Game and pistachio terrine, Cumberland sauce and crostini **£8.25**

Vodka cured salmon gravlax, pickled beetroot and crème fraiche **£9.25**

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

Chicken liver and port pâté, caramelised red onion and toasted brioche **£8.75**

Mains

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

Roast duck breast, braised red cabbage, kale, fondant potato and blackberry jus **£17.95**

Pan fried fillet of Sea Bass, new potatoes, spinach, courgette and sauce vierge **£17.95**

Slow roast belly of pork, buttered mash, tender stem broccoli raisin pine nut jus **£16.95**

Truffled wild mushroom, spinach and parmesan potato gnocchi **£14.95**

Sides **£3.95**

Garden salad

New potatoes

Buttered greens

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, 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.

Guests on dinner, bed and breakfast, please ask a member of staff for more information regarding dinner allowance.

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