

The Bell at Skenfrith

Lunch Menu

Starters

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

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

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

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

Cured Salmon gravlax, lemon, capers and crème fraîche **£9.25**

Mains

8oz Hereford sirloin steak, thin cut fries, roquette and parmesan salad, peppercorn sauce **£24.95**

Brecon Beef burger, thin cut fries, cheddar cheese, brioche bun and salad **£15.95**

Pan fried fillet of Salmon, new potatoes, brown crab mayo, caper dressing **£17.95**

Slow braised Welsh lamb shank, creamed potato, roasted root vegetable and rosemary jus **£16.95**

Beer battered cod fillet, peas, tartare sauce and triple cooked chips **£15.95**

Candied beetroot, goats cheese and spinach risotto **£14.95**

Puddings

Dark chocolate and pistachio delice, raspberry compote, honeycomb ice cream **£8.95**

Tonka bean and yoghurt panna cotta, poached berries, Champagne sorbet **£ 8.75**

Sticky toffee pudding, butterscotch sauce and vanilla ice cream **£8.50**

Selection of Welsh farm cheeses, crackers, grapes and house chutney **£12.95**

Please ask to see our Pudding Wine List

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

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 or dietary requirements. 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