

The Bell at Skenfrith

Sunday Menu

Starters

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

Chicken liver and port pâté, caramelised red onion, toasted brioche **£8.95**

Smoked ham hock and mustard terrine, piccalilli and crostini **£8.95**

Home cured salmon gravlax, pickled beetroot and crème fraîche **£9.25**

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

Mains

Roast sirloin of beef, roasted potatoes, Yorkshire pudding, carrot purée
seasonal vegetables, gravy **£16.95**

Roast loin of pork, stuffing, apple sauce, roasted potatoes, Yorkshire
pudding, seasonal vegetables, gravy **£14.95**

Roast lamb leg, roasted potatoes, Yorkshire pudding, mint sauce
seasonal vegetables, gravy **£15.95**

Grilled fillet of Hake, buttered new potatoes, greens and sauce vierge **£16.95**

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

Puddings

Cherry and orange clafoutis, vanilla bean ice cream **£8.50**

Lemon and cream posset, strawberries and champagne sorbet **£8.50**

Dark chocolate and pistachio terrine, honey comb ice cream **£9.00**

Tonka bean panna cotta, poached berries and rhubarb sorbet **£8.50**

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

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

Liqueur coffee **£7.95**

(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, dietary require-
ments 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.