

The Bell at Skenfrith

Sunday Lunch

Starters

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

Cured Salmon gravlax, pickled cucumber, capers and crème fraîche **£9.50**

Chicken liver and port pâté, tomato chutney and toasted brioche **£8.75**

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

Peppered beef carpaccio, sun blush tomato and parmesan salad **£9.95**

Mains

Roast sirloin of beef, roast potatoes, Yorkshire pudding, creamed horseradish seasonal vegetables, gravy **£21.95**

Roast loin of pork, stuffing, apple sauce, roast potatoes, Yorkshire pudding, seasonal vegetables, gravy **£16.95**

Roast Welsh lamb leg, roast potatoes, Yorkshire pudding, mint sauce seasonal vegetables, gravy **£17.95**

Pan fried fillet of Salmon, baby potatoes, samphire, cockle and prawn butter **£17.95**

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

Puddings

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

Poached rhubarb, egg custard tart and Champagne sorbet **£8.75**

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

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

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, 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.