

# 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**

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

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

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 **£17.95**

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 **£16.95**

Pan fried fillet of Hake, new potatoes, samphire and sauce vierge **£16.95**

Butternut squash and sage ravioli, roquette and toasted pine nut pesto **£14.95**

### Puddings

Yoghurt and vanilla bean panna cotta, poached berries and lemon sorbet  
**£8.75**

Salted caramel cheesecake, milk chocolate ice cream **£8.75**

Dark chocolate and Brandy terrine, roasted pistachios vanilla bean ice  
cream **£9.00**

Lemon and cream posset and cherry sorbet **£8.50**

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 **£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.