

# The Bell at Skenfrith

## Lunch Menu

### Starters

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

Per las blue cheese brulée, pear and walnut salad, balsamic reduction **£8.75**

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

Cured salmon gravlax, pickled beetroot and horseradish crème fraiche **£9.25**

Game and pistachio terrine, piccalilli and crostini **£8.95**

### Mains

8oz Herefordshire sirloin steak, triple cooked chips, peppercorn sauce, tomato and roquette salad **£23.95**

Beer battered cod, pea purée, tartar sauce and triple cooked chips **£15.25**

Pan fried fillet of Sea Bass, new potatoes, peas, spinach and sauce vierge  
**£16.95**

Pan fried duck breast, fondant potato, curly kale  
and blackberry jus **£16.95**

8oz Brecon beef burger, cheddar cheese, brioche bun, red onion  
marmalade, thin cut fries and salad **£15.95**

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

### Puddings

Dark chocolate and brandy terrine, raspberry's, honeycomb ice cream **£9.00**

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

Salted caramel cheesecake and vanilla bean ice cream **£8.75**

Tonka bean crème brulée, strawberries and short bread **£8.75**

Selection of Welsh farm cheeses, crackers, grapes and house chutney **£12.50**

### *Please ask to see our Pudding Wine List*

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

Liqueur coffee **£7.95**

(Café Royale, Irish, French, 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.**