

# A la Carte Dinner Menu

*Dinner is served daily between 6:00pm and 9:30pm.*

Our chefs, under Head Chef Robert Sands, have crafted all of these dishes sourcing local quality produce where possible (using our award winning ciders in some dishes). We are passionate about food and we work hard to provide a menu that's unique to The Bell.

Enjoy your dinner!

## Appetisers

<b>Pork Belly Salad</b>	<b>£5.25 / £10.95</b>
<i>Braised British pork belly tossed in an apple, celery and shallot salad <u>w</u> a Gwynt Y Ddraig cider drizzle</i>	
<b>Warm Mediterranean Salad (v)</b>	<b>£4.95 / £8.95</b>
<i>Artichoke hearts, cherry tomatoes &amp; olives, bound with a basil oil &amp; topped <u>w</u> a parmesan crisp. Add chicken for £5.95 / £12.95</i>	
<b>Mushroom &amp; Blue Cheese Salad (v)</b>	<b>£4.95</b>
<i>Grilled flat mushroom topped with melted Stilton &amp; a walnut &amp; raspberry salad</i>	
<b>Fish Cake <u>w</u> Lemon &amp; Mixed Herb Mayonnaise</b>	<b>£5.45</b>
<i>Fresh fish cake served <u>w</u> a lemon and herb mayonnaise on dressed mixed leaves</i>	
<b>Brixham Bay Scallop</b>	<b>£6.95</b>
<i>Pan fried fresh scallop, set on creamed leeks, topped <u>w</u> crispy parma ham served in its shell <u>w</u> a cider glaze</i>	
<b>Gwynt Y Ddraig Cider Scotch Egg</b>	<b>£4.95</b>
<i>A warm cider infused scotch egg <u>w</u> dressed mixed leaves &amp; Chef's salad crème</i>	
<b>Soup (v)</b>	<b>£4.35</b>
<i>Chef's soup of the day served <u>w</u> warm ciabatta</i>	
<b>Chicken Liver Pate</b>	<b>£4.95</b>
<i>Chicken liver pate <u>w</u> Chef's chutney &amp; toasted ciabatta fingers</i>	
<b>Bread &amp; Olives (v)</b>	<b>£3.95</b>
<i>Warm crusty ciabatta &amp; a selection of olives <u>w</u> olive oil &amp; balsamic vinegar for dipping</i>	
<b>Carmarthen Bay Mussels</b>	<b>£6.95</b>
<i>Fresh Carmarthen Bay mussels steamed in a smoked bacon, shallot &amp; Gwynt Y Ddraig cider jus</i>	
<b>Chargrilled Goats Cheese &amp; Vegetable Gateaux (v)</b>	<b>£4.95</b>
<i>Layers of marinated chargrilled vegetables and goats cheese served hot <u>w</u> a trio of sauces (balsamic glaze, basil oil &amp; red pepper coulis)</i>	

## Mains

### **Whole Roasted Partridge**

*Pan roasted partridge set on a smoked bacon bubble & squeak potato cake w glazed shallots, confit cherry tomatoes and a red wine jus*

**£17.95**

### **The Bell's Gourmet Burger**

**£9.95**

*Our best Welsh beef formed into a 6oz seasoned patty served in a crusty ciabatta w mixed leaves & rustic fries. Add bacon, brie, Colliers cheddar or blue cheese for an additional 80p per item*

### **Slow Braised Shank of Carmarthenshire Lamb**

**£15.95**

*Rosemary & garlic braised lamb w creamy mash, seasonal vegetables & a rich lamb jus*

### **Seared Breast of Marget Duck**

**£14.95**

*Roasted duck breast carved around a fondant potato w braised red cabbage, honey roasted carrots & a blueberry jus*

### **Pressed Belly of Pork**

**£12.95**

*Succulent and juicy belly of pork served with caramelised onion mash, roasted apple crackling, seasonal vegetables & Gwynt Y Ddraig cider gravy*

### **Welsh Fillet Steak**

**£21.95**

*7oz fillet steak set on a rosti potato with confit garlic, shallots and cherry tomatoes w wilted spinach, crispy leeks and a red wine & balsamic glaze*

### **Carmarthen Bay Mussels**

**£13.95**

*Fresh Carmarthen Bay mussels steamed in a smoked bacon, shallot & Gwynt Y Ddraig cider jus*

### **8oz Welsh Rib Eye or Sirloin Steak**

**£17.25**

*Pan seared as you like w confit tomato, flat mushroom, rustic fries & a parmesan salad  
Add a cracked black pepper, mushroom or port & stilton sauce for an additional £2*

### **Glamorgan Sausages (v)**

**£9.95**

*Caerphilly cheese, leek & bread crumb sausages w a creamed leek sauce, creamy mash & seasonal vegetables*

### **Pan Fried Welsh Line Caught Sea Bass**

**£17.25**

*Pan fried fresh sea bass served w crushed herb potatoes, courgette ribbons & a mussel & saffron crème*

### **Pan Roasted Salmon & Samphire**

**£14.95**

*Fresh fillet of salmon w samphire, champ, seasonal vegetables & a lemon butter sauce*

### **Pan Roasted Pheasant**

**£16.95**

*Half a roast pheasant w a rosemary, thyme & wholegrain mustard mash, seasonal vegetables and a game jus*

### **Chicken & Lentils**

**£13.95**

*Pan fried chicken breast w dauphinoise potatoes, puy lentils and red wine jus*

### **Ratatouille Stuffed Aubergine (v) (vegan option)**

**£8.95**

*Half a roasted aubergine stuffed w ratatouille & finished w parmesan & pinenut crust served w a trio of sauces ( red pepper coulis, basil oil and balsamic glaze)*

### **Roasted Butternut Squash & Spinach Risotto (v) (vegan option)**

**£9.45**

*Arborio rice mingled w squash & spinach finished w parmesan & basil oil*

**Sides:** olives, vegetables, mixed leaves, breads, fries, creamy mash, toasted ciabatta & new potatoes – all **£2.60**