



THE BELL at CAERLEON

Welsh Hospitality at its best!

DINNER

Appetisers

- The Bell's Famous Welsh Rarebit** £5
Toasted brioche topped with smoked bacon, Y Fenni mustard & ale cheese with a lightly fried quail's egg (vegetarian option without bacon)
- Tiger Prawn Aioli** £6
Simply pan fried and delicious
- Soup (v)** £4
Home made soup of the day served with crusty ciabatta
- Chicken and Chorizo Skewers** £5
Succulent chicken breast and spicy chorizo skewers served on a bed of dressed rocket leaves with a balsamic reduction
- Classic Garlic Mushrooms (v)** £5
A delicate selection of wild mushrooms, sautéed with garlic in a creamy white wine sauce served with toasted ciabatta
- Lamb and Cranberry Koftas** £5
Seasoned minced Welsh lamb and cranberries on skewers served on a bed of dressed mixed leaves with cranberry sauce
- Caesar Salad** £6
Cos lettuce, warm chicken breast, anchovies, croutons with a drizzle of classic caesar dressing topped with parmesan shavings
- Savoury Salad** £5
Mixed leaves tossed together with warm smoked bacon, black pudding, spicy chorizo and seasoned croutons
- Bread & Olives** £3
Warm crusty mixed breads and Manzanilla olives, extra virgin oil & balsamic

Mains

Glamorganshire Sausages (v)	£10
Cheese, leek and bread crumb sausages with a sweet red wine and cranberry reduction, creamy mash and seasonal vegetables	
Spinach Red Pepper and Goats Cheese Pie (v)	£11
Roasted sweet red peppers mingled with just wilted spinach leaves and goats cheese topped with a puff pastry top and baked to perfection	
Baked Cod Fillet	£13
Drizzled with verde dressing on a bed of pan fried vegetables	
Poached Shetland Isle Fillet of Salmon	£13
With a mint and clementine reduction, new potatoes and florets of broccoli	
Herb Crusted Roasted Rack of Welsh Lamb	£15
With fruit jelly roasted new potatoes and a minted pea puree	
Poached Chicken Breast Stuffed with a Trio of Wild Mushrooms	£12
Drizzled with a tarragon crème sauce on a bed of pan fried new potatoes and sautéed courgettes	
Prime Welsh Celtic Pride 10 oz Sirloin or Rib Eye Steak	£17
Served with a cracked black pepper sauce accompanied by roasted vine tomatoes, a field mushroom and rustic chips	
Medallions of Welsh Pork	£12
Served on a bubble and squeak cake with a Gwynt Y Ddraig cider and apple jus	
Gressingham Duck Breast	£16
Honey glazed with a port and blueberry reduction served with braised cabbage and pan fried new potatoes	
Caesar Salad	£11
Cos lettuce, warm chicken breast, anchovies, croutons with a drizzle of classic caesar dressing topped with parmesan shavings	
Savoury Salad	£11
Mixed leaves tossed with smoked bacon, black pudding, spicy chorizo and seasoned croutons	
Sides	£2
Olives, seasonal vegetables, mixed leaves, bread, rustic fries, creamy mash, pan fried new potatoes	

For reservations call 01633 420613 or email thebellinn@hotmail.co.uk
www.thebellatcaerleon.co.uk

Lunch served every day between 12.00pm and 2:30pm