

# A La Carte Dining at The Bell

*Welsh Hospitality at its best!*

## Appetisers

- The Bell's Famous Welsh Rarebit** **£5.95**  
Toasted brioche topped with smoked bacon, Y Fenni mustard & ale cheese with a lightly fried quails egg (vegetarian option without bacon)
- Calamari & Chorizo Salad** **£5.50**  
Pan fried calamari and spicy chorizo served with aioli & dressed mixed leaves
- Soup (v)** **£4.25**  
Home made soup of the day served with crusty ciabatta
- Tomato & Olive Bruschetta (v)** **£4.25**  
Toasted ciabatta topped with freshly chopped tomatoes, olives and basil finished off with a drizzle of extra virgin olive oil
- Smoked Haddock & Egg** **£5.25**  
Naturally smoked poached haddock, on a bed of champ topped with a lightly fried quails egg
- Warm Smoked Duck Breast** **£6.95**  
Thinly sliced smoked duck accompanied by a blueberry and port reduction served with dressed mixed leaves
- Walnut Crusted Goats Cheese (v)** **£4.95**  
Ciabatta topped with goats cheese and walnuts, grilled until golden & served with mixed leaves and a Cumberland sauce
- Caesar Salad** **£5.95 / £10.95**  
Cos lettuce, warm chicken breast, anchovies, croutons with a drizzle of classic caesar dressing topped with parmesan shavings
- Tuna Nicoise** **£5.95 / £10.95**  
This classic of cos lettuce, fine beans, hard boiled egg, black olives and potatoes all topped off with a perfectly char grilled tuna steak
- Fish Cake** **£5.35 / £10.95**  
Fish and only fish – 100% fresh tuna, hake and haddock seasoned with parsley and dill with a sweet chilli reduction - deliciously simple
- Bread & Olives (v)** **£3.50**  
Warm crusty bread and a selection of olives with extra virgin olive oil & balsamic vinegar for dipping
- Bresaola Salad** **£6.75**  
Air dried cured beef served the traditional way with horseradish & potato salad

## Mains

<b>Moulés Moulinière</b>	<b>£10.95</b>
Mussels in a white wine sauce – the dish that won our sous chef Adam a bronze medal at the Welsh International Culinary Awards 2010	
<b>Duo of Pork</b>	<b>£14.95</b>
Pork medallian & roasted belly of pork served with cannellini beans and blue cheese sauce	
<b>Gourmet Burger</b>	<b>£9.75</b>
Celtic Pride minced steak formed into a seasoned burger served in a crusty ciabatta with mixed leaves and rustic fries. Add bacon, brie, cheddar or blue cheese for an additional 50p per topping	
<b>Lamb Rump</b>	<b>£17.95</b>
Welsh rump of lamb served with pan fried new potatoes, aubergine spinach and a balsamic beetroot reduction	
<b>Tuna Citrus</b>	<b>£14.95</b>
Chargrilled tuna steak, citrus glazed, served with pan fried new potatoes and fine green beans	
<b>Marmalade Chicken</b>	<b>£12.95</b>
Chicken supreme with a marmalade glaze accompanied with crushed sage potatoes	
<b>Prime Welsh Celtic Pride Sirloin or Rib Eye Steak</b>	<b>£16.95</b>
Accompanied by roasted tomatoes, a field mushroom and rustic chips. Add a cracked black pepper sauce for an additional £2	
<b>Glamorgan Sausages (v)</b>	<b>£9.95</b>
Cheese, leek and bread crumb sausages with a sweet red wine and cranberry reduction, creamy mash and seasonal vegetables	
<b>Hake</b>	<b>£15.50</b>
Poached hake served over grilled sardine fillets accompanied by roasted Mediterranean vegetables	
<b>Ribolitta (v)</b>	<b>£9.95</b>
Famous Tuscan dish comprising cannellini beans, carrots, tomatoes courgettes with a hint of garlic served in a spinach lined bowl	
<b>Sides</b>	<b>£2.50</b>
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](mailto:thebellinn@hotmail.co.uk)

[www.thebellatcaerleon.co.uk](http://www.thebellatcaerleon.co.uk)

Dinner served every day between 6.00pm and 9:30pm