

# The Bell at Skenfrith

## Vegan Dinner Menu

### To start

Organic leek & potato soup, crispy roquette, vegan bread **£7.50**

Roasted purple beetroot, Wye Valley asparagus, pepper and watercress salad  
**£8.50**

### Mains

Grilled stuffed pepper, Just Wholefood's organic Sunflower Mince, tomato and balsamic dressing, pea shoot salad **£15.95**

Cumin and coriander falafel burger, The Bell's homemade tomato chutney, toasted ciabatta, dressed salad **£17.95**

Wild mushroom and tarragon penne pasta, poppy seed tortilla wrap **£15.95**

### Desserts

Grilled pineapple, brown sugar syrup, lime salsa **£7.95**

Selection of The Bell's farm house sorbets, fresh berries **£7.95**

### Sides

Garden salad **£3.95**

New potatoes **£4.25**

Panache vegetables **£4.25**

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

Liqueur coffee **£8.95**

*Our Head Chef Joseph Colman who hails from Wales, ensures that our menus change regularly and offer locally sourced seasonal food, some from our kitchen garden. All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens.*

*Please note Dinner, Bed and Breakfast includes a max £30.00 allowance per person, per night towards food.*

**Please note, a discretionary service charge of 10% will be added to your bill and passed on to our staff.**