

The Bell at Ramsbury

Freehouse. Hotel. Restaurant. Café

Menu

Starters

Hand dived scallops, Makhani sauce, barbecued fennel, Jerusalem artichokes, sea beets £16

Crispy pigs head, egg yolk emulsion, pineapple, puffed potato £14

Burrata, charred squash and chicory, basil (v) £10

The Bells smoked salmon, Dorset Blue Vinny, walnut, fig £13

Mains

Stokes Marsh Farm, Dry aged ribeye steak, triple cooked chips, whole roasted portobello mushroom, pickled onion ring £28

Dry aged Creedy Craver duck breast, our garden beets, purple kale, hen of the woods, duck leg pie £27

Barbecued Monkfish, tandoori spiced carrots, carrot quinoa, our garden cavolo, yoghurt £24

Ramsbury estate barbecued leek, black trompette mushroom, Wiltshire truffle, parmesan, white wine sauce (v)£19

Sides

Triple cooked chips £4

From our garden

Roasted courgettes, £4

Creamed leeks, burnt butter oats £4

Cavolo nero, garlic £4

Desserts

Roasted white chocolate crèmeux, roasted apricot, mixed seed hob nob, yoghurt £11

Coffee and bitter chocolate, cream cheese and tequila £12

Coconut parfit, barbecued rum compressed pineapple and pineapple sorbet £10

British cheese selection, chutney, crackers £13

If you do have any dietary requirements or allergens please inform a member of staff

(v) Suitable for vegetarians