

The Bell at Ramsbury

Freehouse. Hotel. Restaurant. Café

Menu

Starters

Hand dived scallops, sweet and sour turnip, bonito dashi £16

Duck liver parfait, duck ham, Ramsbury sloe gin poached quince, caraway rye crumb, red onion jam brioche £14

British Burrata, Jerusalem artichoke, cashew nut sauce, chicory (v) £10

Poached salmon, black garlic, swede, smoked yeast emulsion £12

Mains

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

Barbecued Wiltshire pork ribeye, spaghetti squash, Ramsbury gold braised Roscoff, king oyster mushroom £24

Roasted halibut, barbecued salsify, black radish, wild mushrooms, seaweed sauce £25

Barbecued hisip cabbage, garlic custard, yeast crumb, harissa, fondant potato (v) £17

Sides

Triple cooked chips £4

Duck fat parsnips £4

From our garden

Creamed leeks, burnt butter oats £4

Cavolo nero, garlic £4

Desserts

Plum and Ramsbury sloe gin tart, almond, fig leaf ice cream £11

Chocolate and olive delice, blackcurrant, chocolate shards £12

Carrot cake, candied orange, mascarpone sorbet £10

British cheese selection, chutney, crackers £14

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

(v) Suitable for vegetarians