

The Bell at Ramsbury

Freehouse. Hotel. Restaurant. Café

Snacks

Nocellara olives £4/ Ramsbury gold pigs in blankets £4 / confit turkey & cranberry croquets £4 (three for £10)

Ramsbury honey beer soda bread & rape seed oil £3

To share

Baked camembert, toasted sourdough, onion marmalade £15 (v)

Selection of local charcuterie, pickles, sourdough £15

Starters

Jerusalem artichoke, hazelnut, black garlic & pear £8 (v)

Ramsbury estate game terrine, quince chutney & bread crisps £9

Homemade black pudding caramelized apples, cider sauce £8

Home smoked salmon, cucumber & crab £9

Carpaccio of estate beef, pickled mushrooms, fermented kohlrabi £10

Salads

Crown prince squash, Westcombe ricotta, estate honey & mint £8/£16

Roasted cauliflower, tahini, yogurt, chicory & chickpeas £8/£16

Roasted mushrooms, lentils, kale, stuffing & hazelnuts £8/£16

Add steak, chicken or halloumi £5

Pizza

£14

Diablo- tomato sauce, nduja, ham, pepperoni & mozzarella

Provençal – roasted Mediterranean vegetables, pistou & artichoke hearts

Quattro fromaggi- fontina, mozzarella, gorgonzola & parmesan

Mains

Turkey and ham pie, celeriac puree & roasted parsnips £16

Flat iron steak, triple cooked chips, roasted mushrooms, rocket, confit tomato & shallot salad £24

Ramsbury gold battered haddock, triple cooked chips, 'mushy' peas & tartare sauce £17

Pan roasted cod, braised beans with tomato & pancetta, purple sprouting broccoli £19

Ramsbury estate venison burger, Swiss cheese, burger sauce, gem lettuce, tomato, brioche bun & fries £15

Roast pheasant breast, bread sauce, crispy thigh, leeks & prunes £22

Seasonally spiced root vegetable wellington, salsa verde £14 (v)

Chicken Kiev, savoy cabbage, cauliflower puree £22

Sides

Triple cooked chips £4 French fries £3 Mixed salad £3 Collard greens £4

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