

The Bell at Ramsbury

Freehouse. Hotel. Restaurant. Café

SNACKS

Marinated olives (v)	5
Camembert sourdough crisps (v)	12
Hummus dukhu, bread crisps	8
Mushroom arancini	5
Chicken wings	5

STARTERS

Jerusalem artichoke soup	8
Warm salad of priory farm beetroot with goats curd	10
Ricotta crown prince squash, honey, mint, toasted seeds	9
Ceviche of scallops lime, red onion, fennel, chilli, coriander	12
Tartare of Ramsbury Estate Beef	12
Pork croquette toffee apple sauce	10
Air dried bluefin tuna prosciutto seaweed & soba noodle salad	12

PIZZAS

Diablo chili, nduja, ham, pepperoni & mozzarella	16
Quattro formaggi taleggio, mozzarella, gorgonzola & parmesan (v)	16
Pulled pork red onion, fire roasted peppers, barbeque sauce & mozzarella	16
Greek red onion, oregano, lamb, black olives, feta & mozzarella	16

MAINS

Ramsbury ale battered haddock triple cooked chips, pea puree & tartar sauce	19
The Bell's burger Swiss cheese, burger sauce, tomato, lettuce, brioche bun	17
Steak frites 35-day, aged ribeye with fries, green salad & peppercorn sauce	32
Linguine of wild mushrooms, aged parmesan wiltshire truffe	20
Pan fried hake Jerusalem artichokes, cepe puree, hen of the woods chicken jus	24
Roast lamb rump haggis, swede puree, confit turnip, lamb jus	22
Roasted monkfish panchi poron potatoes, vandovan curry sauce, cucumber salad	24
Roasted squab pigeon boudin of its leg, bread sauce, sprouts & bacon	24
Celeriac "cannelloni" spinach, chestnuts, wild mushrooms	19

SIDES

French fries / triple cooked chips / seasonal greens / mixed leaf salad	4 ea
---	------

*If you have any dietary requirements or allergies, please inform a member of staff
A 10% discretionary service charge will be added to your bill*