

The Bell at Ramsbury

Freehouse. Hotel. Restaurant. Café

SNACKS

Marinated Olives	5
Baked Camembert with bread crisps & onion marmalade (v)	12
Hummus dukkha & bread crisps (v)	8
Mushroom arancini	5
Chicken wings	5

STARTERS

Jerusalem artichoke soup grilled sourdough	8
Ceviche or Orkney scallop lime, fennel, red onion	10
Burrata crown prince squash, honey, mint, roasted seeds	9
Air dried bluefin tuna prosciutto seaweed & soba noodle salad	12
Warm salad of priory farm beetroot goats curd	10
Pork croquette toffee apple sauce	10
Tartare of ramsbury estate beef	12

ROASTS

Roast sirloin of 48 day aged Devon Red beef	22
Roast rump of herdwick lamb	20
Roast belly of large black pork	21
The Bells nut roast (v)	19

All roasts are served with gravy, roast potatoes, carrots, parsnips, cabbage, broccoli & a Yorkshire pudding

MAINS

Linguini, wild mushrooms, 24 month aged parmesan	20
Heart of palm carralin peas, smoked onion, squash puree	19
Roast monkfish panchi poron potatoes, vandovan curry, cucumber salad	24

SIDES

French Fries/Triple Cooked Chips/ Seasonal Greens/ mixed leaf salad	4 ea
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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