



THE BELL AT RAMSBURY

PUBLIC HOUSE, HOTEL & RESTAURANT

Sunday Lunch Menu

Starters

Soup of the day, fresh bread

Pan fried lambs liver, crunchy vegetable salad, lemon & mint dressing

Grilled goats cheese salad, balsamic roasted peppers, toasted English muffin

Ham hock terrine, plum chutney, hot toast

Smoked mackerel pâté, confit lemon, melba toast & baby leaf salad

Mains

Roasted leg of Cornish lamb with apricot & cumin stuffing
Roast potatoes, parsnips, mint sauce & gravy

Roasted rib of Aberdeen Angus beef
Yorkshire pudding, roast potatoes, parsnips, horseradish & gravy

Roasted free range pork collar
Roast potatoes, parsnips, sage stuffing, apple sauce & gravy

Pan fried fillets of salmon
Lemon crushed new potatoes, wilted spinach

Pan fried potato gnocchi
Sundried tomato & chargrilled artichoke, sage butter

All main courses are served with fresh seasonal vegetables



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Desserts

Lemon posset
Raspberry & vodka compote, pistachio shortcake biscuits

Sticky toffee pudding
Toffee sauce, fresh cream

Pear crumble
Pear sorbet

Chilled coconut rice pudding
Fresh mango & mango coulis

Selection of sorbets
Mango & passion fruit, summer berry and lemon

Wild Thyme's selection of English cheeses
Grapes, biscuits & quince jelly