



# THE BELL AT RAMSBURY

PUBLIC HOUSE, HOTEL & RESTAURANT

## À la carte

### **to start.....**

Soup of the day, served with fresh bread

Pressed terrine of foie gras, sauternes jelly, gingerbread crumbs, brioche toast

Crispy fried duck egg, chorizo & tomato salsa, dried tomato slice

Pork belly & hand dived scallop,  
butternut squash purée, pickled apple, chilli dressing

Plaice Goujons, triple cooked chips, minted pea's

Pan fried pigeon breast, potato mille feuille, black pudding crumble

### **to follow.....**

Medallion of dry aged beef & oxtail bon bons,  
Smoked mash, braised red cabbage

Roasted saddle of rabbit & confit leg with peas and tarragon,  
Carrot puree, sauté potatoes, pea shoots

Loin of Ramsbury Estate Venison, savoy cabbage & bacon,  
Carrot & celeriac purées, red wine jus & chocolate salt

Confit leg of duck, puy lentils, mash potato, caramalised pear

'Catch of the day' pancetta wrapped braised salsify, sauté potato, spinach,  
& aubergine purée

Vegetarian risotto, pea shoots, parmesan & chive oil

### **and for the healthier appetite.....**

Homemade Pie, a side of your choice, please ask for available flavours

Braised blade of beef, horseradish risotto, winter greens, red wine sauce

### **Sides - £2.50**

Triple cooked chips (£3.50)

New potatoes

Swede purée

Braised red cabbage

Mixed steamed vegetables

Chantenay carrots

Broccoli

Brussels sprouts

Due to food being cooked to order, there may be a short wait during busy periods  
Where possible we use local seasonal produce, some from our own kitchen garden at Priory Farm  
Some dishes may contain nuts

For tables over 8 a 12.5% service charge will be added to your bill, but it's discretionary.  
If you don't feel that everything was up to scratch then please ask us to remove it, but do tell us what we can do to improve



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something sweet.....

Spiced caramel panna cotta, peanut butter macaroons & mango

Vanilla poached pear, stilton ice cream, almond fluid gel, chocolate salt

Lemon & pine kernel iced mousse, crème fraîche & pink pepper sorbet,  
lemon curd, pepper sherbet, caramel tuille

Chocolate fondant, pistachio ice cream, caramel powder

Apple & plum crumble, buttermilk ice cream

Morello cherry trifle, kirsch, cherry puree, vanilla custard & Chantilly cream

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

*The Bell at Ramsbury's selection of English cheeses,*  
grapes, biscuits & quince jelly

3 cheeses
4 cheeses
5 cheeses

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