



THE BELL ^{AT} RAMSBURY

PUBLIC HOUSE, HOTEL & RESTAURANT

Bar snacks

Spiced nuts / Whitebait / Ramsbury Gold chipolatas & mustard mayo 3.5
Iberico ham Croquetas / Selection of olives / Pork dripping on toast

Plates

Local cured meats, baked Tunworth cheese, Ramsbury Belapur IPA chutney & pickles 8.5

'The Bells' Waldorf salad, nettles, lovage, walnuts & mere farm blewe cheese 6.5

English asparagus, poached duck egg, iberico ham & winter truffle 7.5

Smoked Var salmon, caramelised yoghurt, salmon roe, nasturtium leaves & soft boiled quails egg 9

'Laverstock Park Farm' buffalo mozzarella, Isle of Wight tomatoes, marjoram & smoked rape seed oil 7.5

Foie gras, Sauternes jelly, homemade brioche, apple & parsnip 12

Seared scallops, pickled cucumber, sweet potato purée & gem lettuce 14

Ramsbury Gold battered haddock, triple cooked chips, crushed peas & tartare sauce 9 14

Roast duck breast, new potatoes, wild mushrooms, cranberry sauce, nettle & lovage purée 25

Fowey mussels, cider cream sauce & crusty bread 14

Local sausages, creamy mashed potato & caramelised onion gravy 15

Poached Cod, champ mash, hispi cabbage & parsley sauce 16

Cultivated mushroom & spinach pancakes, pearl barley, hen's egg yolk, morels, roast garlic & mushroom sauce 15

Roast rack of local lamb, pressed potatoes, morel mushrooms, spring vegetables, pea and mint purée 25

28 day matured Shorthorn steak, whole roast plum tomato, triple cooked chips, seasonal salad,
Peppercorn sauce or garlic butter

Sirloin (8oz) 23

Fillet (6oz) 28

Homemade burger, triple cooked chips, the Bells homemade relish, homemade brioche bun, caramelised onion mayo 11
add Oglesfield for 1.5 or bacon for 2
our burgers are cooked medium (or to however you like them)

Sides

Triple cooked chips 3.5

Hispi cabbage & smoked bacon / 'The Bell's' flavored fries / Chantenay carrots & cumin 3

Tenderstem broccoli with toasted almonds / Buttered Jersey Royals / Fresh herb salad

For all information on allergens please ask to see the manager on duty. All weights are pre-cooked weights.

Where possible we use local seasonal produce, some from our own kitchen garden at Priory Farm. As all of our food is prepared fresh on the premises there may be a delay at busy periods. Our kitchen uses nuts, please alert us of any allergies or dietary requirements.

If you didn't feel that everything was up to scratch please inform us so that we can improve on what we offer.