

Ring O' Bells Country Pub & Restaurant

Chewton Mendip Bread & Marinated Olives (V)(GF) £5

Turkey & Chestnut Scotch egg, Spiced Plum Ketchup £5

Traditional Pork Pie, Piccalilli £3.5

Butter Milk Chicken Wings £5.5

Deville White Bait, Tartare Sauce (GF) £6/£12

— STARTERS —

Roasted Parsnip Soup, Local Chunky Bread (V)(GF) £5

Filo Wrapped Camembert, Cranberries, Honey, Thyme (V)(GF) £6

Laphroaig Cured Salmon 'Gravadlax', Cucumber (GF) £7/£14

Cornish Crispy Squid, Red Chilli, Chilli Jam, Watercress (GF) £7/£14

Ring O' Bells Sharing Plank (GF) £10

Roasted Halloumi Salad, Mrs **Bennett's Seasonal Salad, Cider Dressing (V)(GF) £5/£10**

— PUB —

Baked Triple Cheese Macaroni, Cherry Tomatoes, Chunky Garlic Bread (V) £9

Butcombe Battered Fish & Chips, Tartare Sauce, Crushed Peas £11

28 Day aged 8oz Steak Burger, Triple Cooked Chips, Old Winchester, Pickled Red Onion, Gherkins (GF) £11

Slow Roasted Ham Hock on the Bone, Poached Free Range Eggs, Seasonal Leaves, Triple Cooked Chips (GF) £10

Buxton BBQ Chicken, Old Winchester, Bacon, Organic Leaves, Sweet Potato Fries (GF) £13

Roasted Portobello Mushroom & Goats Cheese Burger, Pesto, Pickled Red Onion, Triple Cooked Chips (V)(GF) £10.5

— MAINS —

Pan Fried Duck Breast, Duck Leg Sausage Roll, Cranberry Relish £18

Slow Roast Brisket, Onion Glaze, Parsnip Crisps, Horseradish Cream (GF) £17

Scallops, Parsnip Puree, Parsnip Crisps, Pomegranate (GF) £18

Roasted Pumpkin Goat's Cheese & Fig Tart (GF) £16

Traditional Sough Dough Caprese Pizza, Mozzarella, Fresh Basil (V) £10

28 Day Dry Aged 10oz Buxton Rump Steak £17

Triple Cooked Chips, Cherry Tomato, Field Mushroom, Onion Rings

Pepper Sauce or Blue Cheese Sauce £3

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— SIDES —

Sides £3

Triple Cooked Chips, Sweet Potato Fries, Buttered Greens,
House Salad, Onion Rings, Garlic Bread

Sides £4

Mozzarella Garlic Bread, Smokey Cheddar Cheesy Chips
Local Roasted Seasonal Vegetables

— DESSERTS —

Caramel Panna Cotta, Gingerbread (GF) £6

Christmas Pudding Sundae (GF) £6

Mulled Fruits, Cinnamon Ice Cream, (GF) £6

White Chocolate & Cranberry Bread & Butter Pudding £6

Italian Affogato, Espresso & Vanilla Ice Cream (GF) £5.5

Selection of Bennett's Ice Cream & Sorbet (GF) £4.5

Clotted Cream, Chocolate, Strawberry, Vanilla, Mango Sorbet, Lemon Sorbet

Cheese Board- Selection of 3 Cheeses, Butcombe Chutney, Crackers & Celery (V) £7

Isle of Wight Blue, Old Winchester Cheddar, Isle of Wight Soft, Woolsery Truckle Goats, Longmans Smoked Cheddar

Please Ask a Member of our Team for our Tea, Coffee, & Digestif Selection

Our kitchen contains nuts, their names are Jo & Joey. If you are allergic to them or anything else please let us know when ordering.

We take all allergies & intolerances seriously, however our food is prepared in a mixed use kitchen so we CANNOT guarantee a 100% allergen free environment. Our game sometimes contains lead shot & small pieces of shattered bone, the olives come stone in, our roasted meats are generally served pink and if you want moisture & flavour you need a little fat. Our fish, when served filleted, is usually bone free but occasionally we miss one, likewise with crab dishes. We try our very hardest to accommodate all dietary requirements and try provide a choice for all palates on our menu.

If you would like something you don't see then PLEASE ASK



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