

# Ring O Bells Country Pub & Restaurant

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## Little Bites

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Chewton Mendip Bread & Marinated Olives (v)	£5
Butter Milk Chicken Wings	£5.5
Real Crisps	£1
Classic & Spicy Bar Nuts (v)	£1.5

## Starters & Sharing Boards

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Soup of the Day (v) Gluten Free Bread	£5
Ring O Bells Anti Pasti Board Italian Meats, Cheese, Olives, Artichokes, Tomatoes, Gluten Free Bread	£10
Devilled White Bait Homemade Tartare Sauce, Watercress	£6
Baked Camembert (v) Rosemary & Pink Peppercorn, Gluten Free Bread	£5.5
'Gravadlax' House Cured Salmon Horseradish, Seeded Toast, Pickled Cucumber	£6
Cornish Pan Fried Squid Red Chilli, Chilli Jam, Watercress	£7
Ring O Bells Tasting Board Chilli Squid, Whitebait, Gravadlax, Gluten free Bread,	£11

## Main Courses

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10oz Buxton 28 Day Dry Aged Rump Steak Triple Cooked Chips, Roasted Cherry Tomato, Field Mushroom,	£17
Ring O Bells Ploughman's Ham Hock, Old Winchester, Isle of Wight Blue, Piccalilli, Pickled Vegetables, Gluten Free Bread	£7.5
Grilled Cornish Fish & Chips Ring O Bells Tartare Sauce, Crushed Peas	£11
28 Day Aged Ring O Bells Steak Burger Toasted Bun, Triple Cooked Chips, Old Winchester, Pickled Red Onion, Gherkin	£11
Slow Roasted Honeyed Ham Hock on the Bone Poached Free Range Eggs, Organic Seasonal Leaves, Triple Cooked Chips	£10
Buxton BBQ Chicken Ring O Bells BBQ Sauce, Old Winchester, Bacon, Organic Leaves, Triple Cooked Chips	£13
Roasted Portobello Mushroom & Goats Cheese Burger (v) Toasted Bun, Ring O Bells Pesto, Pickled Red Onion, Watercress, Triple Cooked Chips	£10.5

## Gluten Free Menu

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### Kitchen Opening Hours

Lunch	12.00-14.30
Dinner	18.00- 21.00
Sundays	12.00-17.00

## Sides

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Triple cooked Chips/ Mash / New Potatoes / Sweet Potato Fries/ Garlic Bread/ Bread Board/ Buttered Tenderstem Broccoli/ Organic Leaf Salad / Pepper Sauce Isle of Wight Blue Sauce	£3
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Mozzarella Garlic Bread / Smokey Cheddar Chips/ Local Roasted Vegetables	£4
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## Sandwiches Served until 2.30pm

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Slow Roasted Ham Hock Whole Grain Mustard Cheddar Cheese Butcombe Chutney	£5
Slow Roasted Dry Aged Salt Beef Cream Cheese, Pickled Vegetable	£6
Mediterranean Veggie Avocado, Char Grilled Artichokes, Semi Dried Tomatoes, Pickled Vegetable, Basil	£6
Ring O Bells Deli Board Small Sandwich any Filling, Cup O Soup, Triple Cooked Chips	£10

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## Specials

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Sweet Potato & Chill Soup (v) £5  
Chewton Mendip Chunky Bread

Steak Tagliata £6  
Rocket, Parmesan, Lemon Oil

Spanish Style Squid £7  
Chorizo, Cider

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Pan Roasted Duck £16  
Wild Mushroom & Red Wine Risotto

Homity Pie (v) £13  
Organic Seasonal leaves, Cider Dressing

Cornish Sole £15  
Crab Crushed Jersey Royal, Croutons, Sauce Grenoble

Peanut Chicken Salad £11  
Cucumber, Fresh Coriander, Pickled Red onion

## Salads

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Roasted Halloumi Salad (v) £10  
Mrs Bennett's Seasonal Salad, Cider Dressing

Organic Caesar Salad £10  
Old Winchester, Anchovies, Gluten Free Croutons, Poached Egg

add a Buxton Chicken Breast to either Salad for £2.5

## Desserts

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Ring O Bells Cream Tea £5.5  
Warm Scone Strawberry Jam, Clotted Cream, Fresh Strawberries

Warm Chocolate Cake £5.5  
Orange Mascarpone

Classic Cherry Clafoutis £5.5  
Cornish Clotted Cream Ice cream, Amaretto Cherries

## Cocktail Special

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Gin O Bells No. 3: The Spicy £5  
Opihr Gin, Fever Tree Tonic, Orange Juniper

Marmalade Mule £5  
Chase Marmalade Vodka, Bitters, Ginger Beer, Lime

## Wines of the Week

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Rare Vineyards Carignan Vieilles Vignes £16

Rich fruit-driven wine with herbaceous notes; was sourced from 40-year-old Carignan vines. Perfect with our Dry Aged Rump Steak or our fantastic Sunday Roast.

Picpoul de Pinet, Reserve Sainte-Anne £16

Bright & Fresh with plenty of citrusy fruit. Perfect with our Mackerel or Caesar Salad

## Ice Creams

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Bennett's Ice Cream & Sorbet  
Clotted Cream / Chocolate/ Strawberry/  
Vanilla/ Mango Sorbet/ Lemon Sorbet

1 Scoop	£1.5
2 Scoops	£3
3 Scoops	£4.5

Affogato £5.5  
Espresso & Vanilla Ice Cream

Liqueur Affogato £7  
Amaretto/ Kahlua/ Cointreau/ Jameson/ Brandy

## Cheeses

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Selection of three Cheeses (v) £7  
Butcombe Chutney, Gluten free Toasts, Celery

Isle of Wight Blue  
Old Winchester Cheddar  
Isle of Wight Soft  
Woolsey Truckle Goats  
Longmans Smoked Acre

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. Please speak to a member of staff before placing your order. 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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