

Ring O Bells Country Pub & Restaurant

Bits & Bats

Chewton Mendip Bread & Marinated Olives (v) (GF)	£5
Haggis & Pork Scotch Egg	£3
Traditional Pork Pie & Piccalilli	£3
Butter Milk Chicken Wings	£5.5
Classic & Spicy Bar Nuts (v)	£1.5

Starters & Sharing Boards

Ring O Bells Anti Pasti Board (GF) Italian Meats, Cheese, Olives, Artichokes, Tomatoes, Focaccia	£10
Devilled White Bait (GF) Homemade Tartare Sauce, Watercress	£6
Baked Camembert (v) (GF) Rosemary & Pink Peppercorn, Artisan Bread	£5.5
'Gravadlax' House Cured Salmon (GF) Horseradish, Seeded Toast, Pickled Cucumber	£6
Cornish Crispy Squid (GF) Red Chilli, Chilli Jam, Watercress	£7
Ring O Bells Tasting Board (GF) Crispy Squid, White Bait, Gravadlax, Local Bread,	£11

Main Courses

10oz Buxton 28 Day Dry Aged Rump Steak (GF) Triple Cooked Chips, Roasted Cherry Tomato, Field Mushroom, Crispy Onion Rings	£17
Ring O Bells Ploughman's (GF) Pork Pie, Old Winchester, Isle of Wight Blue, Piccalilli, Pickled Vegetables, Local Bread	£7.5
Baked Triple Cheese Macaroni (v) Roasted Cherry Tomatoes, Chunky Chewton Mendip Garlic Bread	£9
Butcombe Battered Fish & Chips Ring O Bells Tartare Sauce, Crushed Peas	£11
28 Day Aged Ring O Bells Steak Burger (GF) Toasted Brioche Bun, Triple Cooked Chips, Old Winchester, Pickled Red Onion, Gherkin	£11
Slow Roasted Honeyed Ham Hock on the Bone (GF) Poached Free Range Eggs, Organic Seasonal Leaves, Triple Cooked Chips	£10
Buxton BBQ Chicken (GF) Ring O Bells BBQ Sauce, Old Winchester, Bacon, Organic Leaves, Triple Cooked Chips	£13
Roasted Portobello Mushroom & Goats Cheese Burger (v) (GF) Toasted Brioche, Ring O Bells Pesto, Pickled Red Onion, Watercress, Triple Cooked Chips	£10.5
Traditional Sough Dough Caprese Pizza (v) San Marzano Tomatoes, Mozzarella, Fresh Basil, Olive Oil, Organic Seasonal Leaves	£10

July Menu

Kitchen Opening Hours

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

Sides

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*

Beer Battered Fish Finger Home Made Tartare Sauce	£6.5
Slow Roasted Ham Hock Whole Grain Mustard	£5
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

Chilled Lettuce Soup (V)(GF) Pickled Cucumber, Cornish Crab, Local Chunky Bread	£5
Mushroom Pate Sough dough Toasts, Truffle Salt, Pickled Red Onions	£5
Buxton Chicken Satay (GF) Pickled Cucumber, Chilli	£6

West Country Rack of Lamb Fennel Salad, Black olives, Goats Cheese (GF)	£15
Honey Glazed Spatchcock Poussin Sweet Potato Mash, Ring O Bells Naked Slaw (GF)	£12
Roasted Cauliflower Green Thai Curry Basmati Rice, Thai Sweet Chilli, (V)(GF)	£11
Seafood Fregola 'Italian Pasta Pearls' Squid, Prawn, Mussels, Clam, Roasted Tomatoes	£14
Italian Sough Dough Stone Baked Pizza (GF) Squid, Chorizo, Tomato, mozzarella	£10

Salads

Roasted Halloumi Salad (V) Mrs Bennetts Seasonal Salad, Cider Dressing	£10
Organic Caesar Salad Old Winchester, Anchovies, Crotons, Crispy egg	£10

add a Buxton Chicken Breast to either Salad for £2.5

Desserts

Mango & Passion Fruit Cheese Cake (GF) Mango Sorbet	£5.5
Warm English Savarin Cheddar Strawberries, Mint Gel	£5.5
Lemon Posset (GF) Summer Berries Shortbread Bells	£5.5

Cocktail Special

Orchard Mist "Somerset Pimms" Kinston Black Apple Aperitif, Lemonade, Strawberry's Cucumber, Mint	£6
Gin O Bells No 1 Chase Gin, Elderflower Tonic & Pink Grapefruit,	£4.95

Wines of the Week

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.	
Leiras, Ablbarino Rias Baixas	£16
Cool-fermented, the wine exhibits fresh green apple and citrus aromas with a pinch of spice on a dry, minerally palate. Perfect with our Seafood Fregola or Squid Pizza.	

Ice Creams

Bennett's Ice Cream & Sorbet (GF) Clotted Cream / Chocolate/ Strawberry/ Vanilla/ Mango Sorbet/ Lemon Sorbet	
1 Scoop	£1.5
2 Scoops	£3
3 Scoops	£4.5
Butcombe Ice Cream Nut Brittle	£5.5
Affogato (GF) Espresso & Vanilla Ice Cream	£5.5
Liqueur Affogato (GF) Amaretto/ Kahlua/ Cointreau/ Jameson/ Brandy	£7

Cheeses

Selection of three Cheeses (V) Butcombe Chutney, Crackers, Celery	£7
Isle of Wight Blue	
Old Winchester Cheddar	
Isle of Wight Soft	
Woolsery 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

Ask a Member of the Team for the Gluten Free Menu



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