

Ring O Bells Hinton Blewett—Pub, Restaurant, Bedrooms & Takeaway

		Nibbles		Sides
Cocktails		Orchard Farm Crackers	4.25	Hand Cut Chips (VG)(GF) 4.25
Gin O Bells	6.50	Mixed Olives	4.25	Sweet Potato Fries (VG)(GF) 4.25
Chase GB Gin, Elderflower Cordial		White Anchovies	4.25	Seasonal Veg (VG)(GF) 4.25
Elderflower Tonic, Pink Grapefruit		How about a glass of Prosecco or Low Alcohol Fizz? £5 or £4		House Salad (VG)(GF) 4.00
Aperol Spritz	7.00	Starters		Beer Battered Onion Rings 4.00
Aperol, Soda, Prosecco, Orange Slices		Ring O Bells Garlic & Rosemary Focaccia, Somerset Rapeseed Oil, Isle of Wight Tomato Balsamic (VG)(GFO)	4.25	Garlic Focaccia (V)(GFO) 4.25
The Sgroppino	6.00	Ring O Bells Anti Pasti Plank, Cured Meats, Marinated Burrata, Pickles, Focaccia (VGO)(GFO)	13	Grilled Halloumi (GF) 4.00
Fresh Lemon Sorbet, Vodka, Topped with Frizzante Prosecco		Mrs B's Soup of the Day, Focaccia (VG)(GFO)	6.25	Cheesy Garlic Focaccia 4.75
Mocktails		Haggis & Pork Scotch Egg, Ring O Bells BBQ Sauce	6.25	Cheesy Chips (GF) 4.75
Virgin O Bells	5.25	English Asparagus, Hazelnut & Spring Onion Pesto, Wild Garlic & White Bean Houmous (VG) (GF)	8	Cheesy Sweet Potato Fries (GF) 4.50
Gordons 0%, Elderflower Cordial, Elderflower Tonic, Pink Grapefruit		Bang Bang Cauliflower, Gochujang, Mayo, Spring Onion (VG)(GF)	7.50	Steak Sauce— 4
On Draft	4.30	Crispy Orchard Farm Pig Croquette, Black Pudding, Rhubarb, Crackling	8	Peppercorn or Blue Cheese (GF)
Goram Zero IPA 0.5%. A refreshing blend of English & New Zealand hops				Cauliflower Cheese (Sunday Only) 3.50
Neite Alcool Spritz (Zero Aperol Spritz)	5.25			
Zero Bitters, Zero Sparkling, Soda, Orange Slices				

VG—Vegan	GF—Gluten Free	GFO—Gluten Free Option	V—Vegetarian	VGO— Vegan Option
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Our Kitchen contains nuts, their names are Jo & Emily. 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 shellfish dishes. We try our very best to accommodate all dietary requirements and try to 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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This pub is our life & our home and we're very happy to welcome you. We pride ourselves on local, quality, seasonal produce. Our menu offers not only the classics and home comforts but always pushes the boundaries with sublime specials and delicious desserts. Jo's creative background has taken her from baking to earning her own two Rosettes on the Isle of Wight. The flair and passion for the dishes never waivers so you can always be sure to see something exciting to tempt you! We use a host of amazing local suppliers for all our produce as well as some further a field that we just couldn't leave behind from our travels. Striving to be seasonal & sustainable in all we do. Our menu is hand made & passionately delivered. If the dish, sauce, garnish can be made in house, it is, by Jo's fair hand or one of our amazing team that supports us!

This means our dishes don't appear in seconds, they are hand crafted to your individual needs, if your in a rush we can suggest the quickest options for you!

Something Special

Spiced Cornish Monk Fish., Isle of Wight Aubergine Puree, Green Olive Dressing & Crispy Polenta (GF) 19

Isle of Wight Tomato Panzanella, Burnt Onion Cracker, Tomato Vinegar Espuma (VG)(GFO) Add Chicken Breast 15

Try with Ian's Fave— By the Glass, Bottle or Carafe

Tremito Grillo Sicilia DOC 2019

Aromatic with lush notes of apricot, lemons and herbs

Chew Valley Lamb Rump, White Onion Puree, Anchovy Dressing, Tender Stem Broccoli, Jersey Royals (GF) 20

Try with Joes Fave wine—By the Glass, Bottle or Carafe

Ponte Miliano Sangiovese Puglia—Italy

Cherry and raspberry, ripe tannins refreshing acidity.

Baked Potato Risotto, King Oyster Mushroom, Wild Garlic Pesto, Chive Oil (VG)(GF) 16

Mains

Proper Pie, Mashed Potatoes, Cavolo Nero , Red Wine Gravy 15.25
(Made fresh so it takes 40 mins, order a starter or some nibbles!)

Butcombe Battered Cornish Fish & Hand Cut Chips, Crushed Peas, Tartare Sauce 8 / 15

Traditional Sourdough Caprese Pizza, San Arrentino Tomato, Mozzarella, Fresh Basil (VGO) 14
Toppings—Bacon, Onion Ring, Egg, Fried Onions, Halloumi. Mushrooms, Cured Meats, Veggies + 50p

Short Rib Steak Burger, Hand Cut Chips, Longmans Smoked Cheddar, Pickled Red Onion, Gherkin (GFO) 14.50
Toppings—Bacon, Onion Ring, Egg, Fried Onions, Halloumi. Mushrooms + 50p

Roasted Umami Mushroom & Goats Curd Burger, Pickled Red Onion, Avocado, Hand Cut Chips (GFO)(VGO) 14.5

Steaks—Chose your style & your steak

Traditional —Roasted Isle of Wight Tomato, Mushroom, Onion Ring , Hand Cut Chips

Tuscan Style— Garlic & Rosemary Sautéed Potatoes, Rocket & Parmesan Salad, Balsamic

45 Day Aged 10oz 'Longhorn Beef ' Rump 21

45 Day Aged 8oz 'Longhorn Beef ' Ribeye 23

After Dinner

Espresso Martini

Vodka, Kahlua, Espresso, Fresh Coffee Beans, Shaken - 7

Belefonte Gin Cocktail

Masons Tea Edition Gin, Sugar Syrup, Sherry, Lemon Juice, Prosecco - 7

White Rabbit

Gin or Vodka, Amaretto, Cream, Lemon Curd, Vanilla, Shaken - 7