

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

This pub is our life & our home and we're very happy to welcome you. We pride ourselves on local, quality, seasonal produce. 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!

Nibbles—4.25 each or 3 for 10

Orchard Farm Pork Crackers, Mixed Olives, White Anchovies

Starters

Garlic & Rosemary Focaccia, Somerset Rapeseed Oil,
Isle of Wight Tomato Balsamic (VG)(GFO) 4.50

Ring O Bells Anti Pasti Plank, Cured Meats, Marinated Burrata,
Pickles, Focaccia (VGO)(GFO) 13

Mrs B's Soup of the Day, Focaccia (VG)(GFO) 6.25

Haggis & Pork Scotch Egg, Ring O Bells BBQ Sauce 7

Asian Style Steak Tartare, Seaweed Cracker, Wasabi Mayo (GF) 8

Broccoli Rabe Croquette, Romesco mayonnaise (VG) (GF) 7.50

Herb Infused Sourdough, Garlic Mushroom, Mushroom Parfait (VG)(GFO) 7.50

Cornish Squid, Chilli & Tomato Compote, Pickled Tomato, Corriander 8

Crispy Fried Zhoug Stuffed Burrata, Isle of Wight Tomato Salad, Tapenade (V) 7.50

Sides

Hand Cut Chips (VG)(GF) 4.2

Sweet Potato Fries (VG)(GF) 4.2

Seasonal Veg (VG)(GF) 4.2

House Salad (VG)(GF) 4.0

Beer Battered Onion Rings 4.0

Garlic Focaccia (V)(GFO) 4.2

Yorkshire Squeaky Cheese (GF) 4.0

Cheesy Garlic Focaccia 4.7

Cheesy Chips (GF) 4.7

Cheesy Sweet Potato Fries (GF) 4.5

Steak Sauce— Peppercorn or 4

Blue Cheese (GF)

Cauliflower Cheese (Sunday Only) 3.5

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!

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Sunday Roast

Roast Beef

Topside of beef, Seared & Slow Cooked. Treacle Glazed, Served Medium Rare (GFO) 16

Chicken Supreme

Castlemead Free Range Chicken on the bone with a salted crispy skin (GFO) 16

Pork Belly

A slow cooked pork belly with crispy crackling (GFO) 15

Lamb

Slow cooked shoulder of lamb (GFO) 18

Veggie Nut Roast

Our secret blend of nuts, pulses beautifully juicy & crunchy mix. (VG)(GFO) 14

Choose from any combination (GFO)

Duo - 18

Trio - 20

Quad—22

All our Roasts are available as Smaller / Childs Portions 8

All roasts served with Roast Potatoes, Honeyed Parsnip, Carrot & Red Wine Gravy.

Our Veggie Roast is served with a homemade vegan gravy.

A weekly selection of seasonal & classic vegetables &

Yorkshire Pudding accompany every roast!

Mains

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

Short Rib Steak Burger, Hand Cut Chips, Longmans Smoked Cheddar, Pickled Red Onion, Gherkin (GFO) 14.50

Toppings— + 90p
Bacon, Onion Ring, Egg, Fried Onions, Halloumi. Mushrooms

Umami Black Bean & Walnut Burger, Goats Curd, Pickled Red Onion, Avocado, Hand Cut Chips (GFO)(VGO) 14

Toppings— + 90p
Onion Ring, Fried Onions, Halloumi. Mushrooms

Little Gem , Summer Squash & Walnut Salad, Polenta 15

Croutons, Pickled Red Onion, Lemon Vinaigrette, Pecorino (VG)(GFO) Add Chicken Breast 4

45 Day Aged 10oz 'Longhorn Beef ' Rump

Traditional —Roasted Isle of Wight Tomato, Mushroom, Onion Ring , Hand Cut Chips 22

Tagliata — Sliced Beef, Rocket, Parmigiano-Reggiano, Isle of wight Roasted Tomato Balsamic, Rosemary , Crispy Garlic 22