

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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Something Special

Little Gem, Summer Squash & Walnut Salad, Polenta Croutons, Pickled Mustard Seed, Red Onion, Lemon Vinaigrette, Pecorino (VG)(GFO) Add Chicken Breast	15 4
Cornish Fish Summer Bouillabaisse, Monk Fish, Langoustines, Mussels, Gurnard, Fennel, Artichoke, Confit Tomato, Pistou(GF)	19

Need a recommendation? Try with Ian's fave!
Grillo, Sicilian— Stone Fruits, Floral, Mineral
By the Glass, Bottle or Carafe!

Orchard Farm Pork Schnitzel, Executive Duck Egg, Black Pudding, Guanciale, Summer Ratatouille, Caper dressing	19
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Jo's favourite wine for the Schnitzel!
Cote Du Rhone, Rhone—Juicy, Brambly with a little spice
By the Glass, Bottle or Carafe

Ring o Bells Spinach Spaghetti Aglio, Olive Oil, Garlic & Chilli, Saffron, Pangratto (VG) Add Chicken Breast	16 4
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Mains

Proper Pie, Mashed Potatoes, Cavolo Nero, Red Wine Gravy (Made fresh so it takes 40 mins)	15.25
Butcombe Battered Cornish Fish & Hand Cut Chips, Crushed Peas, Tartare Sauce	8 / 15
Traditional Sourdough Caprese Pizza, San Arrentino Tomato, Mozzarella, Fresh Basil (VGO) Toppings—Bacon, Onion Ring, Egg, Onions, Yorkshire squeaky Cheese, Mushrooms, Cured Meats	14 + 90p
Short Rib Steak Burger, Hand Cut Chips, Smoked Cheddar, Pickled Red Onion, Gherkin (GFO) Toppings—Bacon, Onion Ring, Egg, Onions, Yorkshire squeaky Cheese, Mushrooms	14.50 + 90p
Umami Burger, Goats Curd, 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

Tagliata — Sliced Beef, Rocket, Parmigiano-Reggiano,
Isle of wight Balsamic, Rosemary , Crispy Garlic, Shoe String Fries

45 Day Aged 10oz 'Longhorn Beef ' Rump	22
45 Day Aged 8oz 'Longhorn Beef ' Ribeye	24

Cocktails & Mocktails

Gin O Bells—6.50 Chase GB Gin, Elderflower Tonic, Elderflower Cordial, Pink Grapefruit	Aperol Spritz—7.50 Aperol, Prosecco, Soda, Orange Slice	Sgroppino—6.00 Fresh Lemon Sorbet, Vodka , with Frizzante Prosecco	Sangrias!! Red or White—5 or 15 Wine, Archers, Sherry, Fruit, Lemonade Or Red Wine, Brandy, Fruit, Lemonade
Virgin O Bells—5.25 Gordons 0%, Elderflower Cordial, Elderflower Tonic, Pink Grapefruit	Niete Spritz—5.25 Zero Fizz, Zero Italian Bitter, Soda, Orange Slice	Goram Zero IPA (On Draft) - 4.40 0.5% De alcoholization IPA (Good as the real thing!)	Wild Life Botanicals 0% Fizz—4 Torres Wine 0% Zero Alcohol Wines & Fizz!!!