

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

Cocktails		Nibbles		Sides	
Gin O Bells	6.50	Orchard Farm Crackers	4.00	Hand Cut Chips (VG)(GF)	4.00
Chase GB Gin, Elderflower Cordial		Mixed Olives	4.00	Sweet Potato Fries (VG)(GF)	4.00
Elderflower Tonic, Pink Grapefruit		White Anchovies	4.00	Seasonal Veg (VG)(GF)	4.00
Aperol Spritz	7.00	How about a glass of Prosecco or Low Alcohol Fizz? £5 or £4		House Salad (VG)(GF)	4.00
Aperol, Soda, Prosecco, Orange Slices		Starters		Beer Battered Onion Rings	4.00
Fizz & Fruit	6.00	Ring O Bells Garlic & Rosemary Focaccia, Somerset Rapeseed Oil, Isle of Wight Tomato Balsamic (VG)(GFO)	4.25	Garlic Focaccia (V)(GFO)	4.25
Prosecco with homemade cassis		Ring O Bells Anti Pasti Plank, Cured Meats, Marinated Burrata, Pickles, Focaccia (VGO)(GFO)	13	Grilled Halloumi	4.00
Mocktails		Mrs B's Soup of the Day, Focaccia (VG)(GFO)	6.25	Cheesy Garlic Focaccia	4.50
Virgin O Bells	5.25	Grilled Cornish Sardine, Isle of Wight Tomatoes, Pangrattato, Lovage Emulsion (GF)	8.00	Cheesy Chips	4.50
Gordons 0%, Elderflower Cordial, Elderflower Tonic, Pink Grapefruit		Haggis & Pork Scotch Egg, Ring O Bells BBQ Sauce	6.25	Cheesy Sweet Potato Fries	4.50
On Draft	4.30	Aloo Jeera, Poori, Coconut Labneh, Black Onion Seeds (VG)	7.50	Steak Sauce—	3.50
Goram Zero IPA 0.5%. A refreshing blend of English & New Zealand hops		Bang Bang Cauliflower, Gochujang, Mayo, Spring Onion (VG)(GF)	7.50	Peppercorn or Blue Cheese GF)	
Neite Alcool Spritz (Zero Aperol Spritz)	5.25	Crispy Orchard Farm Pig Croquette, Black Pudding, Rhubarb, Crackling	8.00	Cauliflower Cheese (Sunday Only)	3.50
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!

Sunday Roast

Roast Beef

Topside of beef, seared & slow cooked. Treacle glazed, served med rare (GFO) 15

Chicken Supreme

Castlemead Free Range Chicken on the bone with a salted crispy skin (GFO) 15

Pork Belly

A slow cooked pork belly with crispy crackling (GFO) 14

Lamb

Slow cooked shoulder of lamb (GFO) 17

Veggie Nut Roast

Our secret blend of nuts, pulses beautifully juicy & crunchy mix. (VG)(GFO) 13

Choose from any combination (GFO)

Duo - 16

Trio - 18

Quad—20

All our Roasts are available as Smaller / Childs Portions 8

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

Our Veggie 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 8.25 / 13.25

Short Rib Steak Burger, Hand Cut Chips, Longmans Smoked Cheddar, Pickled Red Onion, Gherkin (GFO) 14.25 + 50p

Toppings—

Bacon, Onion Ring, Egg, Fried Onions, Halloumi. Mushrooms

Roasted Umami Mushroom & Goats Curd Burger, Pickled Red Onion, Avocado, Hand Cut Chips (GFO)(VGO) 14.25 + 50p

Toppings—

Onion Ring, Fried Onions, Halloumi. Mushrooms

Polenta Chips, Artichoke, Wilted Kale, Sauce Vierge, Smoked Aubergine Puree (VG)(GFO) Add Chicken Breast 15

Green Spring Risotto, Balsamic Onions, Hazelnut Pesto, Black Garlic Caviar, Yellow Carrot (VG)(GF) 16

45 Day Aged 10oz 'Longhorn Beef' Rump

Traditional —Roasted Isle of Wight Tomato, Mushroom, Onion Ring, Hand Cut Chips 21

Tuscan Style— Garlic & Rosemary Sautéed Potatoes, Rocket & Parmesan Salad, Balsamic 21