THE RING OF BELLS INN

Dinner Menu

BAR SNACKS

Malted clotted cream tear and share bread, Netherend butter 8.95
Grilled chorizo and hummus 7.95 // Calamari, vadouvan mayonnaise 9.50
Glazed Cornish sausages, marmalade and Pommery mustard 8.95
Breaded whitebait, Marie Rose 8.50 // Charred padron peppers, tahini yoghurt, chilli dressing 8.50

SMALL PLATES

Summer pea soup, mustard cream, bacon croutons, cheddar rarebit 11.95
Duck liver pate, toasted clotted cream brioche, pickled walnut, apple, mixed leaves 12.95
Atlantic prawn cocktail, gem lettuce, dill pickled cucumber, baby plum tomato, Marie Rose sauce 10.95
Coppa ham and Davidstow cheddar croquettes, garlic aioli 9.50
Salad of spring vegetables, whipped ricotta, pumpkin and sunflower seed, castel franco 11.95
Ham hock scotch egg, traditional piccalilli 11.95

MAINS

10oz saddleback pork ribeye, roasted hispi cabbage, pickled walnut, dauphinois potatoes 28.95
Soft herb and aged Parmesan gnocchi, new season courgettes, IoW tomato, hung ricotta 22.50
Roasted breast of corn-fed chicken, truffle pomme puree, coppa ham, peas, chicken butter sauce 27.95
Mafaldine pasta, pork, fennel and chilli ragù, aged Parmesan, sourdough pangrattato, basil 21.95
Beef brisket and aged parmesan lasagna, salsa verde, Caeser salad 21.95
Monkfish and king prawn panang curry, braised rice, coriander yoghurt, toasted coconut 24.50
Steak burger, smoked brisket, cheddar, clotted cream brioche, spiced tomato relish, fries 22.50
Ale battered fillet of day boat Cornish haddock, chips, buttered garden peas, tartare sauce 23.50
Summer truffle, new season girolle and chestnut mushroom mafaldine pasta, tarragon, aged parmesan 24.00
The Ringers chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 23.50
6oz fillet of moorland beef, café de Paris butter, chips, peppercorn sauce 36.95

SIDES ~ 5.95 each

Baby gem salad, Caesar dressing
French fries, aged parmesan // Buttered courgettes, garlic and parsley
House chips // Dauphinois potatoes // Braised rice
Peppercorn sauce // Buttered garden peas