THE RING OF BELLS INN

LUNCH MENU

BAR SNACKS

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

SMALL PLATES

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

MAINS

Grilled half lobster, garlic and parsley butter, fries, gem and radicchio salad 27.50
10oz saddleback pork ribeye, roasted hispi cabbage, pickled walnut, dauphinois potatoes, Bramley apple 28.95
Soft herb and aged Parmesan gnocchi, new season courgettes, IoW tomato, hung ricotta 22.50
Mafaldine pasta, pork, fennel and chilli ragù, aged Parmesan, sourdough pangrattato, basil 21.95
Monkfish and king prawn panang curry, braised rice, coriander yoghurt, toasted coconut 23.50
The Ringers chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 23.50
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 22.50
Roasted breast of corn-fed chicken, truffle pomme puree, coppa ham, peas, chicken butter sauce 27.95
Summer truffle, new season girolle and chestnut mushroom mafaldine pasta, tarragon, aged parmesan 22.95
Beef brisket and aged parmesan lasagna, salsa verde, Caeser salad 21.95
Ring of Bells Ploughman's – Malted clotted cream tear and share, Coppa ham, mortadella, Godminster, Cashel blue, ham hock scotch egg, house pickles, baby gem and radicchio salad, piccalilli 27.50
(A substantial meal for one and perfect for sharing)

Hot honey halloumi focaccia, charred courgettes, pickled onions, tomato and onion chutney 12.95
Satay king prawn brioche roll, pickled vegetables, sesame and sweet chilli dressing, toasted peanuts 14.00
Chicken Ceasar salad, smoked bacon, gem lettuce, aged Parmesan, soft boiled hens egg 17.95

SIDES ~ *5.95 each*

Baby gem salad, Caesar dressing // Crisp Cornish new potatoes, salsa verde
French fries, aged parmesan // Buttered courgettes, garlic and parsley
Mashed potato // House chips // Dauphinois potatoes // Braised rice
Peppercorn sauce // Buttered garden peas // Onion rings // Hispi cabbage, chilli dressing