THE RING OF BELLS INN

SUNDAY LUNCH

BAR SNACKS

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

SMALL PLATES

Cauliflower soup, Davidstow rarebit 9.95
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, mixed leaves 12.95
Salad of spring vegetables, ricotta, pumpkin and sunflower seed, castel franco 11.95
Ham hock scotch egg, traditional piccalilli 11.95

MAINS

Roast sirloin and brisket of moorland beef, horseradish, Yorkshire pudding, beef gravy 28.95
Roast loin of pork, smoked pork belly, crackling, Bramley apple, pork gravy 25.95

+Roasted Cauliflower steak, toasted nut crumb, roasted onion gravy 22.95
(Today's roasts served with roast potatoes and seasonal vegetables)

Mafaldine pasta, pork, fennel and chilli ragù, aged Parmesan, sourdough pangrattato 19.95
Courgette, soft herb and aged Parmesan gnocchi, IoW tomato, sunflower seed cream 24.95
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
Monkfish and king prawn panang curry, braised rice, coriander yoghurt, toasted coconut 22.50

Hot honey halloumi focaccia, charred courgettes, pickles onion, whipped ricotta 12.95
Satay king prawn brioche roll, seasonal vegetable salad, sesame and sweet chilli dressing 14.95

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 // Onion rings