



Starters

Today's soup, baked ciabatta *Vg/Gfo* **8.50**

Garlic & rosemary baked camembert, hot honey glazed figs, focaccia *Gfo* **9.50**

Slow braised beef brisket, French onion mac 'n' cheese, beef dripping crumb **9.50**

Roasted beetroot carpaccio, caper & torched goats cheese, toasted walnuts, rocket, Dijon mustard dressing *Gf/Dfo* **9.00**

Pan fried king prawns (shell on), vermouth beurre blanc, baked ciabatta *Gfo/Df* **10.50**

Fowey mussels, roasted garlic & white wine cream, baked focaccia *Gfo/Dfo* **10.50/17.50**

Pressed pork terrine, pickled shallots, whole grain mustard & apple purée *Gfo* **9.00**

Steaks

28 day aged steaks

10oz rib eye **29.00** or 12oz rump **27.00**

Served with thyme roasted vine tomato, garlic field mushroom & chunky chips *Gfo*

Sauces **3.50**

Brandy & pink peppercorn *Gf*

French onion butter *Df*

Burgers

Classic beef burger, melted onions, cheddar, gherkin, sweet mustard, ketchup *Gfo* **16.50**

Beef & slow cooked brisket burger, shropshire blue cheese, pickled red onion & bacon jam *Gfo* **17.50**

Roasted beetroot burger, brie, horseradish & celeriac remoulade *Gfo/Vgo* **17.00**

**All Burgers 6oz homemade burger served in a toasted brioche bun
or Gluten free bun with fries**

Mains

Seafood laksa chowder, cod, salmon & king prawns, coconut laksa cream, sweetcorn, peas, new potatoes, baked ciabatta *Gfo* **19.00**

Slow cooked beef short rib ragu, tagliatelle, parmesan, crispy kale *Gfo* **19.50**

Chargrilled duck breast (served pink), mulled wine jus, duck fat fondant potato, roasted cauliflower puree, braised carrot *Gf/Df* **22.00**

Beer battered cod, minted pea puree, chunky chips, tartare sauce **18.00**

Roasted chestnut & charred leek, pan fried gnocchi, parsnip & apple velouté, curry oil *Gfo/Vg* **18.00**

Chicken breast wrapped in parma ham, rich red wine, mushroom & garlic sauce, thyme and Dijon creamed potato, sautéed greens *Gf/Dfo* **18.50**

Onion & pea bhaji fritters, Bombay crushed potatoes, charred aubergine, mango & coconut sauce *Gfo/Vgo* **18.50**

Ciabatta Rolls

12pm - 2:30pm

All served with fries

6oz rump steak, peppercorn sauce *Gfo* **15.00**

Goats cheese, tomato & chilli chutney *Gfo/Vgo* **11.00**

Tuna mayo, red onion, baby gem lettuce *Gfo* **11.00**

Smoked bacon, brie & cranberry chutney *Gfo* **11.50**

Cod goujons, tartare sauce, baby gem lettuce **11.50**

Sides

Fries/chunky chips **4.50** add cheese *Gfo/Dfo* **5.50**

Garlic bread **5.50** (add cheese) *Dfo* **6.50**

Sweet potato fries *Gfo* **5.50**

Seasonal Veg **4.50**

Pigs in blankets *Gf* **6.50**

Dirty fries; pigs in blankets, sage & onion mayo, gravy, brie *Gfo* **12.00**

Veggie dirty fries; garlic mushroom, truffle aioli, mozzarella *Gfo/Vgo* **11.50**

Vg - Vegan / *Vgo* - Vegan Option / *Df* - Dairy Free / *Dfo* - Dairy Free / *Gf* - Gluten Free / *Gfo* - Gluten Free Option.
Gluten Free bread is available upon request.

Please inform a member of our team regarding any dietary requirements.

The Ring of Bells

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