



## Starters

Today's soup, baked ciabatta *Vg/Gfo* **8.00**

Salt cod, spring onion & sweetcorn croquettes, romesco mayo, mixed leaf salad **9.00**

Spiced vegetable pakoras, curried apple aioli, mixed leaf salad *Gf/Vg* **8.50**

Hot honey marinated chicken skewers, lime & coriander mayo, baked pitta *Gfo/Df* **8.00**

Ham hock, pea & wholegrain mustard terrine, sweet onion & marmalade chutney, toasted ciabatta *Gfo/Df* **8.50**

Baked goat's cheese & charred peach bruschetta, balsamic dressing, fennel salad *Gfo/Vgo* **9.00**

Mussels cooked in Somerset cider, garlic, smoked bacon & cream, baked ciabatta *Gfo* **9.50/15.00**

## Steaks

**10oz rib-eye 26.00 or 12 oz rump 24.00**

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

**Sauces 3.50**

Brandy & pink peppercorn *Gf*

Anchovy & confit garlic butter *Gf*

## Burgers

Classic beef burger, crispy onions, pickled red cabbage, yellow mustard, cheddar cheese *Gfo* **14.50**

Szechuan pulled chicken, ginger, chilli & garlic mayo, cheddar **14.50**

Beetroot falafel burger, goat's cheese, red onion chutney mayo, gherkin *Gfo/Vgo* **15.00**

Beef burger, grilled mushroom, Swiss cheese, baconnaise, gherkin *Gfo* **15.00**

**All beef burgers are 6oz. Burgers are served in a toasted brioche or gluten free bun with baby gem lettuce, beef tomato, red onion & fries.**

## Mains

Pressed lamb shoulder, confit garlic & anchovy buttered potatoes, charred tenderstem broccoli, shallot puree *Gf/Df* **19.00**

Chicken breast wrapped in Parma ham, wasabi & watercress cream sauce, chilli hassleback potatoes, tenderstem broccoli *Gf* **17.00**

Caprese baked gnocchi, buffalo mozzarella, sun blush tomatoes & basil, green pesto sauce *Gf/Vgo* **16.00**

Beer battered cod, minted pea puree, chunky chips, tartare sauce **15.00**

Slow cooked pork belly, crackling, purple sprouting broccoli, Dijon & tarragon mash, apple cider gravy *Gf/Df* **19.50**

Chargrilled duck breast (served pink) or Oven baked marinated tofu, crispy chilli, honey & soy reduction, pak choi, garlic crushed potatoes *Gf/Df/Vgo* **Duck 21.00 / Tofu 16.00**

## Ciabatta Rolls

**12pm - 2:30pm**

**All served with fries**

Cod goujon, tartare sauce, baby gem lettuce **11.00**

Chicken, bacon, romesco mayo *Gfo* **10.50**

Goat's cheese, red onion marmalade mayo *Gfo/Vgo* **11.00**

Philly cheese steak *Gfo* **13.00**

Tuna mayo, spring onion, baby gem lettuce *Gfo* **10.50**

## Sides

Fries/Chunky chips **4.00** (add cheese) **5.00**

Sweet potato fries **4.50**

Garlic bread **4.00** (add cheese) **5.00**

House salad **4.50**

Charred tenderstem brocolli **4.50**

Dirty fries; Szechuan pulled chicken, ginger, chilli & garlic mayo, mozzarella **9.50**

Vegan dirty fries; Beetroot falafel, red onion chutney mayo, vegan cheese *Gf* **9.50**

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

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

### The Ring of Bells

16-17 St James Street, Taunton, Somerset, TA1 1JS

01823 259480 - [theringofbellstaunton@outlook.com](mailto:theringofbellstaunton@outlook.com) - [theringofbellstaunton.com](http://theringofbellstaunton.com)