



TAUNTON

Starters

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

Caramelised shallot & pear tarte Tatin, brûléed gorgonzola, balsamic dressing *Vgo* **8.50**

Sticky plum & toasted sesame pulled duck, kohlrabi & radish slaw, brioche bruschetta *Gfo/Df* **9.50**

Chicken, woodland mushroom & truffle pressed terrine, smoked chicken skin crumb, confit garlic aioli, toasted ciabatta *Gfo/Df* **9.50**

or

Jackfruit, woodland mushroom & truffle pressed terrine, smoked sea salt crumb, confit garlic aioli, toasted ciabatta *Gfo/Vgo* **9.50**

Half shell baked Brixham scallops in white wine & garlic, nduja & lemon crust *Gf/Df* **13.50**

Fowey mussels, lightly curried coconut cream, garlic naan bread, tarragon oil *Gfo/Dfo* **10.50/18.00**

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

Sauces 3.50

Brandy & pink peppercorn *Gf*

Bone marrow, shallot & smoked sea salt butter *Gf/Df*

Gorgonzola blue cheese *Gf*

Burgers

Classic beef burger, melted onions, cheddar, gherkin, sweet mustard, ketchup *Gfo* **16.00**

Shichimi pulled chicken, wasabi & toasted sesame slaw, applewood smoked cheddar *Gfo* **17.00**

Beef & garlic mushroom burger, truffle mayo, somerset brie, pickled pink onion *Gfo* **17.50**

Butternut squash & spinach burger, roasted beetroot & dill, mayo, gorgonzola *Gfo/Vgo* **17.00**

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

Mains

Wild mushroom & burnt leek linguine, shaved parmesan, tarragon oil,
crispy artichoke *Gfo/Vgo* **18.50**

Slow cooked pressed beef brisket, garlic & rosemary bon bons, caramelised roscoff onions,
bone marrow bordelaise sauce **21.50**

Chargrilled guinea fowl supreme, calvados apple & chicory risotto,
squash velouté, crispy pancetta *Gfo/Df* **19.50**

Venison & red wine sausages, celeriac pomme puree, braised leeks, red wine jus *Gf/Df* **18.50**

Tandoori marinated salt cod & king prawn, coconut & sweet potato dahl, naan bread,
mint & cucumber yoghurt *Df* **21.00**

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

Miso glazed celeriac steak, fondant potato, charred corn, hot honey buffalo sauce *Gfo/Vgo* **17.50**

Ciabatta Rolls

12pm - 2:30pm

All served with fries

Steak & bone marrow bordelaise sauce, truffle mayo *Gfo* **15.00**

Baked gorgonzola, tomato & sweet chilli chutney *Gfo/Vgo* **11.00**

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

Sausage & caramelised red onion chutney *Gfo* **11.50**

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

Sides

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

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

Sweet potato fries **5.50**

House salad **4.00**

Dirty fries; shichimi pulled chicken, wasabi & sesame slaw, mozzarella *Gfo* **11.50**

Veggie dirty fries; pulled jackfruit & wild mushroom, confit garlic mayo, mozzarella *Gfo/Vgo* **11.00**

Vg - Vegan / *Vgo* - Vegan Option / *Df* - 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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