



## Starters

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

King prawn saganaki, tomato, chilli & ouzo sauce, crumbled feta, baked ciabatta *Gfo* **9.00**

Lebanese sweet potato falafel, sweet chilli hummus, charred flatbread *Vgo/Gfo* **8.50**

Baked goats cheese & roasted radish bruschetta, balsamic syrup *Vgo/Gfo* **8.50**

Devon picked crab, asparagus & hollandaise tartlet, spring onion & chive crème fraîche, mixed leaf salad *Gfo* **9.50**

Local beef fillet carpaccio, shaved parmesan, beetroot & horseradish remoulade, pickled silverskin onions *Gfo* **11.00**

Maple & mustard pressed ham hock, pea & piccalilli mayo, toasted ciabatta *Gfo* **8.50**

## 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

Salsa verde butter

## Burgers

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

Shawarma pulled lamb burger, lemon & coriander mayo, charred halloumi *Gfo* **16.50**

Beef & sauerkraut burger, smoked Monterey Jack cheese, dill pickle mayo *Gfo* **17.50**

Courgette & red pepper burger, spring onion & chive mayo, feta cheese *Gfo/Vgo* **16.50**

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

# Mains

Mozzarella & basil stuffed chicken supreme, asparagus wrapped in parma ham, Nduja, tomato & red pepper sauce, crushed potatoes *Gfo* **19.50**

Marinated tofu katsu curry ramen, pak choi, soft boiled egg, toasted sesame, rice noodles *Vgo/Gfo* **18.50**

Slow cooked lamb shank tagine, saffron creamed potatoes, charred tenderstem broccoli *Dfo/Gfo* **21.00**

Chargrilled duck breast, caramelised shallots, duck fat pommes Anna, black cherry & balsamic jus *Gfo* **21.50**

Seafood bouillabaisse spaghetti; mussels, squid & king prawns, rouille, garlic bread *Gfo* **19.50**

Beer battered cod, minted pea puree, chunky chips, tartare sauce **17.50**

Pan fried gnocchi, local asparagus & roasted globe artichoke, red pepper & basil veloute, shaved parmesan *Vgo/Gfo* **18.50**

# Ciabatta Rolls

**12pm - 2:30pm**

**All served with fries**

Steak, smoked Monterey Jack, dill pickle mayo *Gfo* **14.00**

Halloumi, sweet chilli hummus *Gfo/Vgo* **11.00**

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

Ham hock, pea & piccalilli mayo *Gfo* **11.50**

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

# Sides

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

Garlic bread **4.50** (add cheese) **5.50**

Sweet potato fries **4.50**

Charred tenderstem **4.50**

House salad **4.00**

Dirty fries; shawarma pulled lamb, lemon & coriander mayo, mozzarella *Gfo* **11.00**

Veggie dirty fries; sweet potato falafel, spring onion & chive mayo, mozzarella *Gfo/Vgo* **11.00**

*Vg* - Vegan / *Vgo* - Vegan Option / *Dfo* - Dairy Free Option / *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

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

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