



Starters

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

Camembert & smoked garlic arancini, cranberry chilli jam, mixed leaf salad **8.50**

Slow cooked Korean bbq beef cheek, kimchi slaw, crispy tortilla *Gfo* **9.00**

Parsnip, carrot & ginger pakoras, curried wasabi mayo, mixed leaf salad *Gfo/Vgo* **8.50**

Crayfish & chorizo mac 'n' cheese, garlic bread, mixed leaf salad **9.50**

West country mussels in shallot, Somerset cider & garlic cream, baked ciabatta *Gfo* **11.00**

Chicken shawarma skewers, tahini & lemon sauce, homemade flatbread *Df/Gfo* **8.50**

Steaks

28 day aged steaks

10oz rib eye **27.00** or 12oz rump **25.00**

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

Sauces **3.50**

Blue cheese

Brandy & pink peppercorn

Café de Paris butter

Burgers

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

Szechuan pulled chicken burger, ginger & sweet chilli mayo, applewood cheddar *Gfo* **16.50**

Beef & blue burger, smoked bacon, garlic mushroom, cheddar, blue cheese mayo *Gfo* **17.50**

Wild mushroom & winter squash burger, red pepper mayo, goats cheese *Gfo/Vgo* **16.50**

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

Mains

- Chicken supreme coq au vin, garlic, mushroom, smoked bacon & red wine, creamed potatoes, winter greens *Gf* **19.50**
- Thai red pepper & chickpea fritters, garlic crushed potatoes, pak choi, soy, garlic & crispy chilli sauce *Gf/Vg* **19.00**
- Slow braised pork belly, confit garlic pressed potato, cider & apple jus, seasonal veg *Gf/Df* **19.50**
- Seafood chowder; king prawns, salmon & cod, smoked applewood cheddar & bacon cream sauce, new potatoes, baked ciabatta *Gfo* **18.50**
- Chargrilled lamb rump (served pink), nduja crust, fondant potato, burnt gem lettuce, lamb jus *Gfo/Df* **21.50**
- Beer battered cod, minted pea puree, chunky chips, tartare sauce **17.50**
- Roasted butternut squash & burnt leek risotto, beetroot velouté, baked goats cheese *Gf/Vgo* **18.50**

Ciabatta Rolls

12pm - 2:30pm
All served with fries

- Steak & melted onion, blue cheese *Gfo* **14.00**
- 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 **11.00**

Sides

- Fries/chunky chips **4.00** (add cheese) **5.00**
- Garlic bread **4.50** (add cheese) **5.50**
- Sweet potato fries **4.50**
- Seasonal Veg **4.50**
- House salad **4.00**
- Dirty fries; Szechuan chicken, ginger & sweet chilli mayo, mozzarella *Gfo* **11.00**
- Veggie dirty fries; roasted squash & leek, red pepper 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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