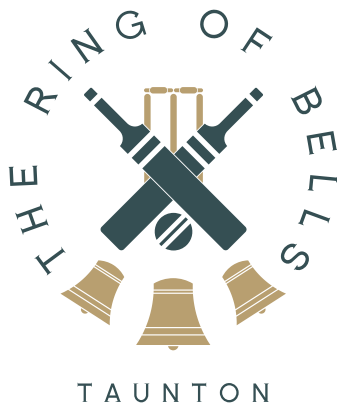




Starters

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

Buffalo mozzarella, rocket & hot honey glazed peach salad, pesto dressing,
toasted pistachio crumb *Gf* **8.00**

Marinated chicken tikka skewers, cucumber & mint raita dressing, homemade flatbread *Gfo/Df* **8.50**

Spanish chorizo paella croquettes, smoky romesco sauce, mixed leaf salad *Df* **9.00**

Roasted beetroot hummus, quinoa tabouleh, crumbled feta, pitta crisps *Gfo/Vgo* **8.00**

Devon crab & prawn thermidor, gruyere cheese, lemon & parsley crust *Gf* **9.50/16.50**

Chargrilled mackerel fillet, cherry vine tomato, red onion & coriander salsa, watercress,
balsamic glaze *Gf/Df* **9.00**

Steaks

28 day aged steaks

10oz rib eye **29.50** or 12oz rump **28.00**

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

Sauces 3.50

Brandy & pink peppercorn *Gf*

Chimichurri butter *Gf/Df*

Blue cheese *Gf*

Burgers

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

Mexican barbacoa pulled chicken, chimichurri mayo, Mexicana spiced cheddar *Gfo* **17.00**

Beef & bacon burger, buffalo mayo, blue cheese *Gfo* **17.50**

Jerk sweet potato & black eye bean burger, Caribbean slaw, cheddar *Gfo/Vgo* **17.00**

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

Mains

Cajun marinated chicken, peri peri & lime dressing, smoked sea salt roasted new potatoes, sweetcorn, red pepper & mixed bean salad *Gf/Df* **19.00**

Or

Cajun spiced falafel salad, peri peri & lime dressing, smoked sea salt roasted new potatoes, sweetcorn, red pepper & mixed bean salad *Gf/Vg* **19.00**

Slow cooked miso glazed beef cheek, creamy mashed potato, charred tenderstem broccoli, beef & red wine reduction *Gfo/Df* **22.00**

Honey & mustard glazed ham, 2 free range fried eggs, duck fat hash browns *Gf/Df* **16.50**

Thai spiced fish bouillabaisse, saffron turned potatoes, lemongrass aioli, tomato & basil focaccia *Gfo/Df* **21.50**

Pan fried gnocchi, charred courgette, pea & mint white wine cream, parmesan, garlic bread *Gfo/Vgo* **18.50**

Beer battered cod, minted pea puree, chunky chips, tartare sauce *Df* **18.50**

Ciabatta Rolls

12pm - 2:30pm

All served with fries

Smoked bacon, brie, tomato chilli chutney *Gfo* **12.00**

Mozzarella, pesto, beef tomato *Gfo/Vgo* **12.00**

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

6oz rump steak, blue cheese sauce *Gfo* **14.00**

Cod goujons, tartare sauce, baby gem lettuce *Df* **12.50**

Sides

Fries/chunky chips **4.50** (add cheese) *Gfo* **5.50**

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

Sweet potato fries *Gfo* **5.50**

Tenderstem broccoli *Gf/Vg* **4.50**

House salad *Gf/Vgo* **4.50**

Dirty fries; Mexican pulled chicken, chimichurri mayo, mozzarella *Gfo* **11.50**

Veggie dirty fries; Cajun spiced falafel, peri peri & lime 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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