



## Starters

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

Pressed guinea fowl, apricot & sage terrine, celeriac & quince remoulade, toasted ciabatta *Gfo/Df* **9.50**

Curried crab & spring onion bon bons, mango & lime pickle mayo, mixed leaf salad *Df* **9.50**

Melted red onion & pear tart, Devon blue cheese, hot honey dressing *Gfo or Vgo* **8.50**

Chargrilled sardines on toast, romesco sauce, cherry tomato & red onion salad, balsamic syrup *Gfo/Df* **8.00**

Slow cooked Mexican beef cheek birria, salsa verde & lime sour cream, corn tortilla *Gf* **9.00**

or

Slow cooked Mexican jackfruit birria, salsa verde & lime mayo, corn tortilla *Vg/Gf* **9.00**

## Steaks

**28 day aged steaks**

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

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

**Sauces 3.50**

Brandy & pink peppercorn *Gf*

Romesco butter *Gf/Df*

Devon blue cheese *Gf*

## Burgers

Pulled chicken yakitori burger, wasabi & ginger mayo, smoked applewood cheddar, jalapeños *Gfo* **16.00**

Classic beef burger, melted onions, gherkin, yellow mustard, ketchup, cheddar cheese *Gfo* **15.50**

Beef & Devon blue cheese burger, smoked bacon, red jalapeño aioli, gherkin *Gfo* **16.50**

Beetroot & apple burger, charred leek & spring onion mayo, goats cheese, gherkin *Gfo/Vgo* **16.00**

**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

Seafood chowder; king prawns, cod & salmon, smoked applewood cheddar & bacon cream sauce, new potatoes, baked ciabatta **18.50**

Slow cooked beef feather blade, bone marrow pressed potato, confit garlic, shallot & red wine jus, glazed carrots *Gf/Df* **19.50**

Venison haunch steak (served pink), sweet potato fondant, blackberry & balsamic reduction, charred hispi *Gf/Df* **21.00**

Chicken breast wrapped in Parma ham, crispy duck fat smashed potatoes, Dijon mustard, woodland mushroom & tarragon sauce, charred hispi *Gf* **18.00**

Beer battered cod, minted pea puree, chunky chips, tartare sauce *Df* **16.50**

Roasted butternut squash, spinach & goats cheese gnocchi, sweet red pepper dressing *Gf/Vgo* **17.50**

Courgette & chickpea fritters, garlic crushed potatoes, lemon miso tenderstem broccoli, katsu curry sauce *Gf/Vg* **18.50**

# Ciabatta Rolls

**12pm - 2:30pm**

**All served with fries**

Chargrilled chicken, salsa verde & lime mayo *Gfo* **11.50**

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

Beer battered cod goujon, tartare sauce **11.50**

Goats cheese, caramelized red onion *Gfo/Vgo* **11.00**

Steak, onion, charred leek & spring onion mayo *Gfo* **14.00**

# Sides

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

Sweet potato fries **4.50**

House salad **4.50**

Charred tenderstem **4.00**

Garlic bread **4.50** add cheese **5.50**

Dirty fries; pulled Mexican beef cheek, nacho cheese sauce, jalapeños *Gfo* **10.50**

**or**

Pulled Mexican jackfruit, mozzarella, jalapeños *Gfo/Vgo* **10.50**

*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

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