



Starters

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

Hand picked devon crab & spring onion arancini, wasabi & lime mayo, mixed leaf salad *Gf/Df* **10.50**

Chicken liver parfait, chicken skin jam, toasted brioche *Gfo* **8.50**

Sticky cauliflower wings, gochujang glaze, peanut satay ketchup, toasted sesame *Gf/Vg* **9.50**

Chargrilled asparagus tart, soft boiled egg, smoked paprika hollandaise, chives *Gf* **9.00**

Slow cooked pressed lamb belly, pomegranate molasses, mint & fennel salad,
pistachio crumb *Gf/Df* **10.50**

Smoked sea trout rillettes, radish & caperberry salad, pickled beetroot jam,
baked ciabatta *Gfo* **9.50**

Steaks

28 day aged steaks

10oz rib eye **30.00** or 12oz rump **28.00**

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

Sauces **3.50**

Brandy & pink peppercorn *Gf*

Cowboy butter *Df/Gf*

Burgers

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

Kofta spiced pulled pork, cumin & mint mayo, jalepeno relish, charred halloumi *Gfo* **17.50**

Harissa falafel burger, baked feta, tzatziki mayo, pickled red onion *Gfo/Vgo* **17.00**

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

Mains

Tandoori spiced lamb shank, chana masala, curried squash, mango pickle *Gf/Df* **22.00**

Slow cooked pork belly, hot honey & garlic roasted new potatoes, miso buttered hispi cabbage, cider & wholegrain mustard reduction *Gf/Df* **21.00**

Chicken & nduja Caesar salad, romaine lettuce, shaved parmesan, anchovies, Caesar dressing, garlic croutons *Gfo* **18.50**

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

Asparagus & pea risotto, red pepper & basil puree, crispy shallots, parmesan *Gf/Vgo* **18.50**

Courgette, feta & spinach fritters, lemon pesto sauce, garlic crushed potatoes, charred tenderstem broccoli *Gfo/Vgo* **19.00**

Seafood puttanesca; prawns, mussels & squid, tomato, olive & caper sauce, rouille, garlic bread *Df/Gfo* **22.00**

Ciabatta Rolls

12pm - 2:30pm

All served with fries

6oz rump steak, peppercorn sauce *Gfo* **15.00**

Charred halloumi, tomato & chilli chutney *Gfo/Vgo* **12.00**

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

Chicken & nduja, pesto mayo *Gfo* **12.50**

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

Charred tenderstem broccoli *Gf/Vg* **4.50**

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

Dirty fries; kofta pulled pork, feta, oregano, tzatziki mayo *Gfo* **12.50**

Veggie dirty fries; harissa falafel, feta, oregano, tzatziki mayo *Gfo/Vgo* **11.50**

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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