

THE  
RING  BELLS  
COMPTON MARTIN

### Snacks

Wild mushroom and truffle arancini, vegan aioli (ve)	<b>6.50</b>	Chimichurri marinated fresh anchovies on toast	<b>7.50</b>
Brussels sprout pakora, mango chutney yoghurt (ve)	<b>5.95</b>	Pigs in blankets, cranberry sauce	<b>6.00</b>

#### To share:

<b>A selection of all four of our pub snacks and nibbles</b>	<b>22.95</b>
<b>Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v)</b>	<b>19.95</b>

### Starters

Stornoway black pudding Scotch egg, baked apple puree, 'Waldorf' salad	<b>8.50</b>
Chalk Stream Farm trout with a mulled wine cure, orange segments, crème fraiche, capers	<b>7.95</b>
Masala-spiced carrot tart, crispy chickpeas, coriander chutney, coconut yoghurt, pink pickled onions (ve)	<b>7.50</b>
Creedy Carver duck rilette, roasted spiced plum chutney, duck crackling, pickled shallots	<b>8.25</b>
Thatchers cider and onion soup, Westcombe Cheddar scone (v)	<b>6.50</b>

### Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	<b>14.95</b>
The Ring O' Bells burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	<b>14.25</b>
Add smoked streaky bacon	<b>1.50</b>
Whole roasted ham hock, pub chips, Clarence Court eggs, pineapple, piccalilli	<b>18.95</b>
Creedy Carver chicken breast, pomme anna, leeks, Jerusalem artichokes, chicken jus	<b>16.95</b>
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Crown Prince squash orzo risotto, butternut squash puree, whipped goats' cheese, parsnip crisp (v)	<b>14.50</b>
Grilled aubergine, baba ghanoush, mushroom roasted celeriac, pearl barley, kale and pecan pesto (ve)	<b>13.95</b>
Brixham Market fish of the day, tomato, chorizo, bean and squid cassoulet, pickled fennel, aioli	<b>16.50</b>
8oz Stokes Marsh Farm beef onglet steak, chargrilled hispi cabbage with Dijon mayo, crispy bacon and onions, chives, shaved Parmesan, pub chips, red wine jus	<b>19.95</b>

#### Our festive pie 15.95

Turkey, ham hock and leek pie, hasselback potatoes, sprouts, kale and chestnuts,  
pigs in blankets, gravy, port and cranberry sauce

*Try pairing this with our legendary giant brew; Goram IPA or Goram IPA Zero*

### Sides

Pub chips or skin-on fries (v)	<b>4.25</b>	Brussels sprouts, chorizo, sherry vinegar	<b>4.50</b>
Three cheese mac n cheese, Parmesan crumb (v)	<b>5.50</b>	Butcombe beer-battered onion rings	<b>3.95</b>
Parsley and shallot crumbed carrots (v)	<b>3.95</b>	Chargrilled hispi cabbage, kale and pecan pesto (ve)	<b>4.50</b>

**(T) These dishes are available to take away and enjoy at home.**

### Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

### Allergen Info

**(v)** Veggie friendly **(ve)** Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**



Recycled (FSC) paper & designed for single use only.

## Puddings & Cheese

Chocolate mousse, cherries, Chantilly cream, cocoa nibs (v)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.50
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	6.95
Pain au raisin bread and butter pudding, brandy custard (v)	6.95
Ring O' Bells cheeseboard, apple and cider chutney, cornichons, candied nuts, crackers (v)	9.95

## Nearly full?

Affogato; honeycomb ice cream, espresso, little biscuit (v)	4.50
<b>Food for thought</b> (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Little warm Nutella doughnuts (v)	4.25
Selection of Granny Gothards ice creams and sorbets (v,veo)	<b>per scoop 1.95</b>



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David – Bishop Sutton
2. Butcombe Brewing Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury

