

THE

RING O BELLS
 COMPTON MARTIN

Snacks

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

Pub Snacks Board - share all four 22.95

Starters

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

To share: Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v) 19.95

The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.

Stokes Marsh Farm rump of beef (served medium-rare), beef nugget, Tewkesbury relish <i>Try this with our best-selling and Bristol-born brew; Butcombe Original beer</i>	17.95
Cameron Naughton loin of pork, sausage, sage and onion stuffing, apple sauce	15.95
Best of both – beef rump and pork loin...with all the trimmings!	21.95
Veggie roast of the week (v, veo)	13.25

Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	14.95
The Ring O Bells burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	14.25
Add smoked streaky bacon	1.50
Crown Prince squash orzo risotto, butternut squash puree, whipped goats' cheese, parsnip crisp (v)	14.50
Brixham Market fish of the day, tomato, chorizo, bean and squid cassoulet, pickled fennel, aioli	15.95

Sides

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

(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)	6.25
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	6.95
Pain au raisin bread and butter pudding, brandy custard (v)	6.65
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
Food for thought (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)	per scoop 1.95



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

