

# **SUNDAY**

Bloody Mary 8.50 / Virgin Mary 4.10

#### Snacks to share

House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, saffron aioli (v) (1688 hcal) 15.50

### **Starters**

Smoked Wiltshire ham hock and parsley terrine, pineapple relish, pickled quail's egg, toasted sourdough (515 kcal)	8.50
Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander (327 kcal)	7.95
Heritage beetroot, smoked, roasted and pickled, blood orange, goat's cheese, smoked salt, mint (v, veo) (390 kcal)	7.50
Courgette, pea and watercress soup, spring herb and caper salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal)	6.50
Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing (452 kcal) (643 kcal)	7.95/12.95

### The Great British Sunday Roast

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

<b>50</b>
<b>50</b>
<b>50</b>
5.0

Go Big! All the meats with all the trimmings... (1720 kcal) 22.95 Our roasted mushroom, five bean and kale Wellington, vegan gravy (ve) (1512 kcal) 12.95

Whole roasted Castlemead Farm free-range chicken to share (3755 kcal)

Served family style, with all the trimmings and unlimited red wine gravy!

# **Mains**

Artichoke, roasted garlic and truffle ravioli, watercress, crispy onions, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal)	7.95/13.95
Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal)	16.50
The Ring O' Bells beef burger, streaky bacon, smoked Cheddar, BBQ relish, Koffmann fries (1272 kcal)	15.50

### Sides

Thick cut pub chips (v) (644 kcal)	4.25	Maple roast carrots, chimichurri (v) (410 kcal)	4.50
Koffmann fries, garlic mayo, vegetarian Parmesan (v) $_{(904hcal)}$	4.75	Three cheese mac n cheese, thyme crumb (v) $_{(827\textit{hcal})}$	5.50
Ultimate cauliflower cheese, thyme crumb (v) $(457  \text{kcal})$	4.95	Garlic ciabatta / with cheese (v) $_{(678\ kcal)}$ $_{(905\ kcal)}$	3.95/5.50
Roast potatoes, grilled chorizo, saffron mayo (826 hcal)	5.95	Spring greens, garlic butter (v) (238 kcal)	4.50



Scan the QR code to order and pay on your device

Team Rewards - 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 team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.





60.00

#### **Puddings & Cheese**

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White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal)	6.25
Deep-fried rice pudding, coconut, kaffir lime sorbet, rum, roast pineapple, mint (ve) (667 kcal)	7.95
This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine	$100ml\ 6.95$
Salted caramel and milk chocolate mousse, aerated white chocolate, candied hazelnuts (v) (839 hcal)	6.95
Selection of Granny Gothards ice creams and sorbets (v, veo) (146 kcal)	per scoop 1.95

## The Ring O' Bells Cheese Plate

Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton

Served with caramelised onion and apple chutney, cornichons, crackers (v) (606 kcal)

Try a glass of Cockburn's port to go with your cheese

4.25

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal)

4.50

Food for thought; 50p from every sale of this dish will be donated to 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.

# After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini Limoncello Please refer to the drinks

Bulleit Bourbon Old Fashioned Grenat Maury Lafage - red dessert wine menu for full price list

Classic Negroni Valdivieso Eclat Botrytis Semillon white dessert wine

Illy Coffee, Classico blend (v)			Canton Teas, Bristol (v)	
Dairy-free milks available			English breakfast (32 kcal)	2.50
Americano		2.60	Chamomile	2.75
Latte (133 kcal)		3.20	Earl Grev	2.75
Cappuccino (120 kcal)		3.20		
Espresso	Single 1.50 / Doubl	le 2.25	Jade Tips green	2.75
Flat white (95 kcal)		3.10	Lemongrass and ginger	2.75
Black Forest 'Monbana' hot choo	colate (403 kcal)	4.00	Peppermint	2.75
'Monbana' hot chocolate (272 kcal)		3.50	Red berry and hibiscus	2.75
Mocha (221 kcal)		3.50	Wild rooibos	2.75

# **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...

