

SPECIALS NIGHTS



WEDNESDAY CURRY NIGHT

START WITH
**POPPADUMS PICKLES
CHUTNEYS PAKORAS**
FOLLOWED BY A CHOICE OF
HOMEMADE, SLOW COOKED CURRY,
BASMATI RICE, & FLATBREAD.

£25.00 pp

*AVAILABLE TO TAKEAWAY

STEAK NIGHT THURSDAYS **£25.00**

8OZ SIRLOIN

With giant salt & pepper onion rings, thyme roasted tomato,
crushed minted peas & chunky chips

CHOOSE YOUR SAUCE:
GREEN PEPPERCORN OR
BLUE CHEESE & MUSHROOM SAUCE

**+ GARLIC TIGER PRAWNS
£6.00**

Sunday lunch SUNDAY SESSIONS 12-4 PM

Mains: Pork & Turkey £20, Beef & Lamb £22.50
Starters & desserts all £8
TAKEAWAY AVAILABLE

OPENING HOURS

WEDNESDAY – SATURDAY Food 5-9pm / Bar 5-11pm
SUNDAY Food 12-4pm bar 12-6pm

*TAKEAWAY & COLLECTION AVAILABLE ON
WEDNESDAY CURRY NIGHT, FRIDAY FISH CHIPS & FIZZ
& SUNDAY LUNCH.

FRIDAY FISH, CHIPS & fizz

YOUR CHOICE OF

BATTERED FRESH HADDOCK FILLET (gf)
£23.50

SCAMPI
£21.00

ASK FOR OUR WEEKLY FISH SPECIALS

CORNISH LOBSTER

With lemon & garlic butter or thermidor

Half £35 Whole £45

(Weather & availability permitting)

RINGERS SURF & TURF

Pan seared 8oz Sirloin steak with half a lobster
(lemon & garlic butter or thermidor)

£50

All Served With Chunky Chips, Crushed
Minted Peas, Tartare Sauce, Lemon
Wedge & A Glass Of Prosecco!

*Available to takeaway

SATURDAY

Ring O' Bells Specials night

Please ask a member of staff for
**Tonight's
CHEFS SPECIALS**

Ring O' Bells

Est. 1435

FREEHOUSE

RESTAURANT

BAR

COCKTAILS



MENU



OUR HISTORY

IN 1433 SIR JOHN ARUNDELL SPONSORED THE BUILDING OF THE BELL TOWER OF ST.COLUMB PARISH CHURCH. IN 1435 TWO COTTAGES ACROSS THE STREET FROM THE CHURCH WERE JOINED TOGETHER AND BECAME THE RING O' BELLS PUB AND INN. IT HAS BEEN IN CONTINUOUS BUSINESS EVER SINCE. THE RING O' BELLS IS THE OLDEST PUB IN ST.COLUMB MAJOR & ONE OF THE OLDEST IN CORNWALL.

OUR FOOD

OUR BELIEF IS TO TRY AND SOURCE AS MANY AMAZING INGREDIENTS AS LOCALLY GROWN AND CORNISH AS POSSIBLE. ALL OUR LAMB AND BEEF IS SOURCED FROM SUSTAINABLE, SLOW GROWN AND SMALL PRODUCER SUPPLIERS, FOR WHICH WE COULDN'T BE MORE PROUD. NOT ONLY DOES THIS MEAN THAT WE CAN SHOWCASE THE VERY BEST OF THESE PRODUCTS, BUT IT SUPPORTS OUR WONDERFUL INDEPENDENT FARMERS.

INGREDIENTS

WHEREVER POSSIBLE, WE SOURCE ALL OUR FRESH INGREDIENTS FROM LOCAL SUPPLIERS & GROWERS. FISH DISHES MAY CONTAIN SMALL BONES. SOME PRODUCTS MAY CONTAIN NUTS, PLEASE SEEK ADVICE FROM A TEAM MEMBER. TO THE BEST OF OUR KNOWLEDGE, NONE OF THE FOOD WE SELL ON OUR MENUS CONTAINS GM SOYA OR MAIZE INGREDIENTS. PRODUCTS CONTAINING GLUTEN ARE USED IN THE SAME AREA AS PREPARATION OF GLUTEN FREE DISHES.

RING'O' BELLS

BEEF PENDEEN 46

LAMB ST.WENN 3.4

LOBSTERS PADSTOW 11

PLEASE MAKE A MEMBER OF STAFF AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

(gf) Gluten Free (df) Dairy Free (v) Vegetarian (vg) Vegan

SUNDAY LUNCH

STARTERS £8.00

- Homemade Soup of the Day** (vg)
With toasted ciabatta
- Crispy Whitebait & Devilled Popcorn Mussels**
With homemade lemon & spring onion tartare sauce
- Potted Blue Cheese, Mascarpone and White Truffle Oil Pate**
Served with a black cherry chutney and sea salt ciabatta croutes

MAINS

- Slow Roasted Marinated St Wenn Lamb** ///// £22.50
- Red Wine & Rosemary Roasted Cornish Beef** // £22.50
- Cider & Balsamic Glazed Pork Loin** ////////// £20.00
- Bacon Wrapped Rolled Breast of Turkey** ////////////// £20.00
With a garlic mushroom stuffing
- Cait's Roasted Butternut Squash, Red Onion, Toasted Pecan, Maple Syrup & Mature Cheddar Filo Parcel** (v) /////////////// £20.00
Served with a roasted vegetable gravy

Each dish is served with cauliflower & broccoli cheese, roasted carrots & celeriac, braised red cabbage, green beans & peas, crispy roasted potatoes, giant Yorkshire puddings & a rich roast gravy

HOMEMADE DESSERTS £8.00

- Sticky Toffee Pudding**
with butterscotch sauce
- Whiskey & Orange Bread and Butter Pudding**
With custard, ice cream or clotted cream
- Meringue Shells**
with cream & mixed berry coulis
- Crumble of The Day**
with custard, cream or ice cream

Please make a member of staff aware of any dietary requirements or allergies.

STARTERS & LIGHT BITES

- Bread, Butter & Marinated Olives** // 9.50
Toasted rosemary focaccia, whipped white truffle & Cornish sea salt infused Cornish butter.
- Homemade Soup of the Day** (vg) // 9.50
With toasted ciabatta
- Crispy Whitebait & Devilled Popcorn Mussels** 10.50
With homemade lemon & spring onion tartare sauce
- Stir Fried Mixed Garlic Mushrooms** // 12.00
Toasted ciabatta with a Cornish blue cheese, white wine & thyme cream sauce
- Deep Fried Salt & Pepper Squid** // 11.50
Served with salad garnish & Madras mayonnaise

CHILDRENS MENU £15.00

- Breaded Chicken Strips** chips & peas
- Battered Fish** chips & peas
- Cheesy Penne Pasta Bolognese**
With rapeseed oil & rosemary garlic bread
- Cheese & Tomato Penne Pasta**
With rapeseed oil & rosemary garlic bread
- All children's meals include dessert** //
2 scoops of Callestick ice cream:
vanilla, strawberry or chocolate

SIDES

- Giant salt & pepper onion rings (gf) // 5.50
- Fries (gf) // 5.50
- Chunky chips (gf) // 5.50
- Cheesy chips (gf) // 6.50
- Sweet chilli chips (gf) // 7.00
- Sweet chilli cheesy chips (gf) // 7.50
- Garlic & rosemary bread // 5.50
- Cornish cheddar, garlic & rosemary bread // 6.50
- House slaw (gf) // 5.00
- Italian style side salad (gf) // 6.50
- Seasonal vegetables (gf) // 6.50

ROB FAVOURITES

- Southern Fried Chicken Burger** // 18.50
Served in a toasted bun, topped with bacon & cheddar, tomato relish, sliced tomatoes, lettuce, red onion, gherkins, house slaw, fries & Dijon mayo
- Moving Mountains Vegan Burger** (vg) // 17.50
Served in a toasted bun, with tomato relish, sliced tomatoes, lettuce, red onion, gherkins & fries (With or without cheese)
- Battered Fresh Haddock Fillet** (gf)(df) // 22.00
Served with homemade tartare sauce, chunky chips, crushed minted peas & a lemon wedge
- Breaded Scampi** // 20.00
With crushed minted peas, chunky chips & a Madras mayo
- Baked Beef Tortellini** // 20.50
Triple cheese tortellini finished with a Nduja infused rich minced beef, red wine & rosemary ragu. Topped with cheddar & served with rosemary garlic bread
- Baked Spinach and Ricotta Tortellini** // 20.00
With a cauliflower, broccoli & blue cheese cream sauce, served with a rosemary & garlic bread
- Soy, Garlic & Ginger Crispy Tempura Style Tenderstem Broccoli** (vg)(gf) // 20.00
Served with crushed minted peas, chunky chips and a spicy tomato dip

See black boards for DAILY SPECIALS

- Sticky Toffee Pudding**
With butterscotch sauce
- Whiskey & Orange Bread & Butter Pudding**
With custard
- Meringue Shells** (gf)
With cream & mixed berry coulis
- Chocolate Brownie** (gf)
With cream & mixed berry coulis
- Crumble of The Day**
With custard, cream or ice cream
- Frozen Black Cherry & White Chocolate Cheesecake Arctic Roll**
With cream & mixed berry coulis

- Callestick Ice Cream** (3 scoops of your choice) 8.50
Vanilla, Strawberry, Chocolate, Clotted Cream & Blackcurrant, Rum & Raisin, Iced Latte, Lemon Swirl, Raspberry, Green Apple, and Gin and Lemon Sorbet
- *Vegan options available

10.00

MASH IT UP

- Pan Seared Marinated Corn Fed Chicken Breast** (gf) // 25.00
With a smoked bacon, shallot & white wine cream sauce
- Baked Whole Portobello Mushroom** (v)(gf) // 22.50
Topped with a creamed leek & blue cheese crumb & a garlic cream sauce
- All served with Dijon & mature cheddar mash, and seasonal vegetables.**

See black boards for DAILY SPECIALS

DESSERT COCKTAILS 9.50

- Blanco Italiano**
Velvet Disaronno, double cream, Khalua, Tan Dowr vodka. Adorned with chocolate & a Maraschino cherry
- Berlin Blonde**
Mooncurser spiced rum, double cream, Cointreau. Sprinkled with cinnamon
- Highlander Martini**
Haig orange, Kahlua, Espresso, chocolate liqueur & orange bitters.
- Folies Bergère**
Boxer gin, Chambord, tonic & raspberry sorbet
- The Orb**
Elemental gin, lemon & gin sorbet, Mediterranean tonic, edible flower & thyme
- Escape**
Classic Pina Colada, Bacardi, coconut puree, pineapple & lime, served with a frozen pineapple cube & edible flower
- Cancun Island Iced Delight**
Tequila blanca, lime juice, amber agave nectar & green apple sorbet, finished with a dusting of raspberry powder

Please be advised that food here may contain these ingredients: Milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts, mollusks, mustard, sesame, celery, sulfur dioxide (including sulfites).Foods in this restaurant are made in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.