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ITALIAN NIGHT

£14

PIZZA, PASTA & SALAD

Handmade & handrolled pizzas

RINGERS MARGARITA

Slow roasted red pepper, sun blush tomatoes, red onion & basil sauce, topped with marinated heritage tomatoes, bocconcini, grated mozzarella & basil oil

THE MAJOR SPICE

Ground beef chilli sauce topped with roasted mixed peppers, jalapenos, sauteed chorizo & grated mozzarella

PASTA

PENNE with sauteed garlic mushroom, thyme, white wine cream sauce

SPAGHETTI with smoked bacon, shallot & white wine carbonara sauce

ALL SERVED WITH AN ITALIAN STYLE MIXED LEAF, TOMATO, CUCUMBER, RED ONION, OLIVE & PARMESAN SALAD

FRIDAY FISH,
CHIPS & fizz

YOUR CHOICE OF
BATTERED FRESH HADDOCK FILLET 

SCAMPI

SCAMPI, SALT & PEPPER SQUID & WHITEBAIT PLATTER

ALL £16

CORNISH LOBSTER

With lemon & garlic butter or thermidor
Half £30 Whole £40

RINGERS SURF & TURF

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

£40

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

*Available to takeaway

OPENING HOURS	
TUESDAY – SATURDAY	Food 5-9pm / Bar 5-11
SUNDAY	Food 12-4pm bar 12-6pm

WEDNESDAY
CURRY NIGHT

START WITH

POPPADUMS PICKLES
CHUTNEYS PAKORAS

FOLLOWED BY A CHOICE OF
HOMEMADE, SLOW COOKED CURRY,
BASMATI RICE, & FLATBREAD.

17.50 pp

*AVAILABLE TO TAKEAWAY

STEAK NIGHT
THURSDAYS

£22

8OZ SIRLOIN

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

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

+ GARLIC TIGER PRAWNS
£27.00

SATURDAY
KEBABALON

A CHOICE OF

2
FOR
£17

GARLIC & ROSEMARY MARINATED LAMB

PIRI PIRI CHICKEN

GRIDDLED HALLOUMI & ROASTED MEDITERRANEAN VEGETABLES

SERVED WITH GIANT FLAT BREAD, TABBOULEH, HOUSE SLAW, LEMON & SPRING ONION CREAM CHEESE, SPICY TOMATO CHUTNEY, SALAD LEAVES & JALEPENOS

Sunday lunch
SUNDAY SESSIONS

12-4 PM

1 COURSE £14.00 2 COURSES £20 3 COURSES £26.00

TAKEAWAY AVAILABLE

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

Ring O' Bells

Est. 1435

FREEHOUSE
RESTAURANT BAR COCKTAILS

MENU

OUR HISTORY

INGREDIENTS

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.

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.

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

 Gluten Free

 Vegetarian

 Vegan

Main MENU

STARTERS & LIGHT BITES

Homemade Soup of the Day

With toasted ciabatta

7.50

Deep Fried Devilled White Bait

With homemade lemon & spring onion tartare sauce

8.00

Stir Fried Mixed Garlic Mushrooms

Toasted ciabatta with a Cornish blue cheese, white wine & thyme cream sauce

8.50

Breaded Triple Cornish Cheese Bomb

Blue, Davistow mature cheddar & brie, with an apricot, ginger & wholegrain mustard chutney & salad garnish

8.50

Deep Fried Salt & Pepper Squid

Served with salad garnish & Madras mayonnaise

9.50

Prawn, Smoked Salmon & Avocado Mayonnaise

Served in a gin balloon with shredded lettuce, tomato, mixed peppers & a classic Marie-Rose dressing

9.50

MASH IT UP!

Pan Seared Marinated Corn Fed Chicken Breast

With a smoked bacon, shallot & white wine cream sauce

17.00

Slow Cooked Braised Ox Cheeks

With a beef stock, molasses & rosemary sauce

18.00

Home Cured Roasted Balsamic Pork Belly

With a classic tomato, honey & whiskey glaze

17.50

All served with Dijon & mature cheddar mash, chard corn, green beans & peas

ROB FAVOURITES

Classic Bacon & Cheddar Beef Burger

Served in a toasted seeded bun, with tomato relish, sliced tomatoes, lettuce, red onion, gherkins, house slaw & fries

14.00

Southern Fried Chicken Burger

Served in a toasted seeded bun, with tomato relish, sliced tomatoes, lettuce, red onion, gherkins, house slaw, fries & Dijon mayo

14.50

Moving Mountains Vegan Burger

Served in a toasted seeded bun, with tomato relish, sliced tomatoes, lettuce, red onion, gherkins & fries (With or without cheese)

13.50

Battered Fresh Haddock Fillet

Served with homemade tartare sauce, chunky chips, crushed minted peas & a lemon wedge

14.50

Breaded Scampi

With crushed minted peas, chunky chips & a Madras mayonnaise

14.50

Homemade Beef, Red Wine & Mushroom Lasagne

Served with rosemary garlic bread

15.00

Homemade Vegetable & Blue Cheese Lasagne

Made with broccoli, cauliflower, leek, cheddar & blue cheese. Served with rosemary garlic bread

15.00

Homemade Curry of the day

Served with basmati rice, chutney & flat bread

15.00

Garlic Roasted Portabello Mushroom

Topped with wholegrain mustard leeks, served with giant salt & pepper onion rings, roasted tomato, crushed minted peas & chunky chips

14.50

Ask about our SPECIALS OF THE DAY!

SIDES

Giant salt & pepper onion rings	4.50
Fries	4.50
Chunky chips	4.50
Bread with butter, olive oil/balsamic vinegar	4.50
Garlic & rosemary bread	4.50
Cornish cheddar, garlic & rosemary bread	5.50
Sweet chilli cheesy chips	5.50
House slaw	4.00
Italian style side salad	5.50

CHILDREN

Breaded Chicken Strips

chips & peas

Battered Fish

chips & peas

Cheesy Penne Pasta Bolognese

With rapeseed oil & rosemary garlic bread

//// All children's meals include dessert ///

2 scoops of Callestick ice cream, strawberry, chocolate or vanilla

12.00

HOMEMADE DESSERTS

8.00

Sticky Toffee Pudding

With butterscotch sauce

Whiskey & Orange Bread and Butter Pudding

With custard

Meringue Shells

With cream & mixed berry coulis

Chocolate Brownie

With cream & mixed berry coulis

Crumble of The Day

With custard, cream or ice cream

Black Forest Arctic Roll

With cream & mixed berry coulis

Callestick Ice Cream

3 scoops of your choice vanilla, strawberry or chocolate

7.50

A Selection of Cheese & Biscuits

Served with chutneys, celery & brandy soaked apricots

9.50

BOOK A TABLE

01637 880259

www.ringobellspub.com

Pre-booked tables & menu choices essential.

Parties over 6 please call to book.

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

Fish dishes may contain small bones. Some products may contain nuts, please seek advice from our staff.

To the best of our knowledge, none of the food we sell on our menus contains GM soya or maize ingredients.

 Gluten Free

 Vegetarian

 Vegan

Sunday LUNCH

STARTERS

Homemade Soup of the Day

With toasted ciabatta

Deep Fried Devilled White Bait

With homemade lemon & spring onion tartare sauce

Stir Fried Mixed Garlic Mushrooms

Served on toasted ciabatta with a Cornish blue cheese, white wine & thyme cream sauce

Breaded Triple Cornish Cheese Bomb

Blue, Davistow mature cheddar & brie, with an apricot, ginger & wholegrain mustard chutney & salad garnish

Prawn, Smoked Salmon & Avocado Mayonnaise

Served in a gin balloon with shredded lettuce, tomato, mixed peppers & a classic Marie-Rose dressing

MAINS

Slow Roasted Marinated St Columb Lamb

Red Wine & Rosemary Roasted Beef

Cider Glazed Pork Belly

Bacon Wrapped Rolled Breast of Turkey

With a garlic mushroom stuffing

Whole Portobello Mushroom, Leek &

Blue Cheese Wellington

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

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

Chocolate Brownie

with cream & mixed berry coulis

Crumble of The Day

with custard, cream or ice cream

Black Forest Arctic Roll

with cream & mixed berry coulis

1 Course £14.00 2 course £20 3 Course £26.00