

## SPECIALS NIGHTS

### WEDNESDAY CURRY NIGHT

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

**£22.50 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

1 COURSE £20.00 2 COURSES £26.00 3 COURSES £32.00

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)  
**£20.50**

SCAMPI  
**£18.50**

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.

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

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

RING O'  
BELLS

BEEF PENDEEN 46

LAMB ST. WENN 3,4

LOBSTERS PADSTOW 11



SUNDAY LUNCH

STARTERS

- 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**
- Red Wine & Rosemary Roasted Cornish Beef**
- Cider and Balsamic Glazed Pork Loin**
- Bacon Wrapped Rolled Breast of Turkey**  
With a garlic mushroom stuffing

**Cait's Roasted Butternut Squash, Red Onion, Toasted Pecan, Maple Syrup and Mature Cheddar Filo Parcel** (v)  
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
- Crumble of The Day**  
with custard, cream or ice cream

1 Course £20.00 2 course £26.00 3 Course £32.00

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
- Potted Blue Cheese, Mascarpone and White Truffle Oil Pate** 10.50  
Served with a black cherry chutney and sea salt ciabatta croutes
- Stir Fried Mixed Garlic Mushrooms** 11.00  
Toasted ciabatta with a Cornish blue cheese, white wine & thyme cream sauce
- Deep Fried Salt & Pepper Squid** 10.50  
Served with salad garnish & Madras mayonnaise

CHILDRENS MENU

£14.50

- 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) 4.50
- Fries (gf) 4.50
- Chunky chips (gf) 4.50
- Cheesy chips (gf) 5.50
- Sweet chilli chips (gf) 6.00
- Sweet chilli cheesy chips (gf) 6.50
- Garlic & rosemary bread 4.50
- Cornish cheddar, garlic & rosemary bread 5.50
- House slaw (gf) 4.00
- Italian style side salad (gf) 5.50
- Seasonal vegetables (gf) 5.50

ROB FAVOURITES

- Southern Fried Chicken Burger** 16.00  
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) 15.00  
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) 19.50  
Served with homemade tartare sauce, chunky chips, crushed minted peas & a lemon wedge
- Breaded Scampi** 17.50  
With crushed minted peas, chunky chips & a Madras mayo
- Baked Beef Tortellini** 17.50  
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** 17.00  
With a cauliflower, broccoli & blue cheese cream sauce, served with a rosemary & garlic bread
- Soy, Garlic & Ginger Crispy Tempura Style Tenderstem Broccoli** (vg)(gf) 16.50  
Served with crushed minted peas, chunky chips and a spicy tomato dip

HOMEMADE DESSERTS

- 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
- A Selection of Cheese & Biscuit** 10.50  
Served with chutneys, celery & brandy soaked apricots

9.50

MASH IT UP

- Pan Seared Marinated Corn Fed Chicken Breast** (gf) 19.50  
With a smoked bacon, shallot & white wine cream sauce
- Baked Whole Portobello Mushroom** (v)(gf) 18.50  
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.