

Ring O Bells Hinton Blewett—Pub, Restaurant, Bedrooms & Takeaway

Cocktails		Nibbles & Starters		Sides	
Gin O Bells	6.25	Orchard Farm Crackers	4.00	Hand Cut Chips (VG)(GF)	4.00
Chase GB Gin, Elderflower Cordial, Elderflower Tonic, Pink Grapefruit		Mixed Olives	4.00	Sweet Potato Fries (VG)(GF)	4.00
Aperol Spritz	6.25	White Anchovies	4.00	Seasonal Veg (VG)(GF)	4.00
Aperol, Soda, Prosecco, Orange Slices				House Salad (VG)(GF)	4.00
Fizz & Fruit	6.00	Ring O Bells Garlic & Rosemary Focaccia, Somerset Rapeseed Oil, Isle of Wight Tomato Balsamic (VG)(GFO)	4.25	Steak Sauce— Peppercorn or Blue Cheese (GF)	3.50
Glass of Prosecco with homemade cassis		Ring O Bells Anti Pasti Plank, Cured Meats, Marinated Burrata, Pickles, Focaccia (VGO)(GFO)	13	Garlic Focaccia (V)(GFO)	4.25
Mocktails		Mrs B's Soup of the Day, Focaccia (VG)(GFO)	6	Cheesy Garlic Focaccia	4.50
		Grilled Octopus, Carrot Puree, Rocket Mayo, Gremolata	8.00	Beer Battered Onion Rings	4.00
Virgin O Bells	5.00	Haggis & Pork Scotch Egg, Ring O Bells BBQ Sauce	6.25	Grilled Halloumi	4.00
Gordons 0%, Elderflower Cordial, Elderflower Tonic, Pink Grapefruit		Charred Squash, Mojo Verde, Pinenuts, Chilli, Pomegranate (VG)	7.50	Cheesy Chips	4.50
On Draft	4.40	Beetroot & Walnut Houmous Bruschetta, Pistachio Dukkha, (vg) (GFO)	7.50	Cheesy Sweet Potato Fries	4.50
Goram Zero IPA 0.5%. A refreshing blend of English & New Zealand hops					
Neite Alcool Spritz	5.00	Pork & Mushroom Terrine, Pickles, Whipped Truffle Butter, Sour-dough Toast (GFO)	8.00		
Zero Bitters, Zero Sparkling, Soda, Orange Slices					

Our Kitchen contains nuts, their names are Jo & Emily. If you are allergic to them or anything else please let us know when ordering. We take all allergies & intolerances seriously, however our food is prepared in a mixed use kitchen so we CANNOT guarantee a 100% allergen free environment. Our game sometimes contains lead shot & small pieces of shattered bone, the olives come stone in, our roasted meats are generally served pink and if you want moisture & flavour you need a little fat. Our fish, when served filleted, is usually bone free but occasionally we miss one, likewise with shellfish dishes. We try our very best to accommodate all dietary requirements and try to provide a choice for all palates on our menu. If you would like something you don't see then PLEASE ASK

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This pub is our life & our home and we're very happy to welcome you. We pride ourselves on local, quality, seasonal produce. Our menu offers not only the classics and home comforts but always pushes the boundaries with sublime specials and delicious desserts. Jo's creative background has taken her from baking to earning her own two Rosettes on the Isle of Wight. The flair and passion for the dishes never waivers so you can always be sure to see something exciting to tempt you! We use a host of amazing local suppliers for all our produce as well as some further a field that we just couldn't leave behind from our travels. Striving to be seasonal & sustainable in all we do. Our menu is hand made & passionately delivered. If the dish, sauce, garnish can be made in house, it is, by Jo's fair hand or one of our amazing team that supports us!

This means our dishes don't appear in seconds, they are hand crafted to your individual needs, if your in a rush we can suggest the quickest options for you!

Something Special

Poached Cornish Salt Hake, Milk Mayonnaise, Braised Carrot, Onions, Chestnut Fries (GF)	18
Moroccan Lentil Meatball, Roasted Pepper & Isle of wight Tomato Sauce, Creamy Polenta, (VG)(GFO)	15
Castlemead Chicken & Mushroom Ballotine, Mushroom Cream, Parsley Oil, Pickled Mushroom, Chicken Wing Sauce, Pomme Puree, Mushroom Crisp (GF)	17
Smoked Tofu Bourguignon, Creamed Potato, Braised carrot, Pickled Onion, Crispy Kale (VG)(GF)	16
Widcombe Pheasant Breast Smoked & Poached, Madeira Sauce, Fondant Potato, Crispy Cavolo, Baby Carrot (GF)	15

Steaks—Chose your style

Traditional —Roasted Isle of Wight Tomato, Mushroom, Onion Ring , Hand Cut Chips
 Tuscan Style— Garlic & Rosemary Sautéed Potatoes, Rocket & Parmesan Salad, Balsamic

45 Day Aged 10oz 'Longhorn Beef ' Rump	21
45 Day Aged 8oz 'Longhorn Beef ' Ribeye	23

Mains

Ring O Bells Proper Pie, Mashed Potatoes, Cavolo Nero , Red Wine Gravy	15.25
Butcombe Battered Cornish Fish & Hand Cut Chips, Crushed Peas, Tartare Sauce	8.25 / 13.25
Traditional Sourdough Caprese Pizza, San Arrentino Tomato, Mozzarella, Fresh Basil (VGO)	13.25
Short Rib Steak Burger, Hand Cut Chips, Longmans Smoked Cheddar, Pickled Red Onion, Gherkin (GFO)	14.25
Toppings—Bacon, Onion Ring, Egg, Fried Onions, Halloumi. Mushrooms	50p each
Roasted Umami Mushroom & Goats Curd Burger, Pickled Red Onion, Avocado, Hand Cut Chips (GFO) (VGO)	13.25

Our Wine Recommendations

Joe's Fave— Ponte Miliano Sangiovese Puglia—Italy 18
 Cherry and raspberry, ripe tannins refreshing acidity.

Try wine our Moroccan Meatballs

Ian's Fave— Tremito Grillo Sicilia DOC 2019 18

Aromatic with lush notes of apricot, lemons and herbs

Try with our Chicken Ballotine

After Dinner

Espresso Martini

Vodka, Kahlua, Espresso,
 Fresh Coffee Beans,
 Shaken
 - 7.0

Russian Over Ice

Vodka, Kahlua, Cream
 Or
 Vodka, Kahlua, Coke
 - 6.0

White Rabbit

Gin or Vodka, Amaretto,
 Cream, Lemon Curd,
 Vanilla, Shaken
 - 7.0