

# RING O'BELLS

## STARTERS

<b>Herdwick Lamb &amp; Potato Hash GF</b> <i>red pepper sauce, mint yoghurt, watercress</i>	8.5
<b>Chili &amp; Garlic Prawns GF*</b> <i>crusty bread</i>	8.5
<b>Potted British Isles Crab GF*</b> <i>smoked paprika, herb butter, toasted sourdough</i>	9.5
<b>Ash Goats Cheese, Beets &amp; Glazed Onion Tart</b> <i>honey, toasted walnut &amp; apple salad</i>	8
<b>Beef Short Rib Scotch Egg</b> <i>spiced mango chutney, straw potatoes, watercress</i>	8

## MAINS

<b>Roasted Pork Rib Eye GF</b> <i>smoked bacon &amp; potato salad, watercress</i>	15
<b>Ale Battered Fish &amp; Chips</b> <i>mushy peas &amp; tartare sauce</i>	16.5
<b>Chicken Milanese in a Panko Crumb</b> <i>prosciutto, melted cheese, dressed rocket, parmesan sauce</i>	16
<b>Fillet of Sea bass GF</b> <i>cherry tomatoes, sorrel, salsify, butterbeans &amp; peppercorn</i>	18
<b>Coconut Curry w/ Sweet Potato, Kale &amp; Peas VG GF*</b> <i>spring onion rice, garlic &amp; coriander flat bread</i>	16
<b>Apple Cider Glazed BBQ Pork Ribs</b> <i>crispy shallots, fries, coleslaw</i>	HALF RACK 16 FULL RACK 29

## SIDES

Chunky Chips / Fries / Ale Battered Onion Rings  
Rocket & Parmesan Salad / Creamed Spinach / Grilled  
Padron Peppers

4 EACH

## NIBBLES

<b>Baked Scallop GF</b> <i>smoked bacon, lemon &amp; herb butter</i>	7.5 each
<b>Ale Battered Lancashire Black Pudding Bites</b> <i>house piccalilli</i>	5
<b>Grilled Padron Peppers VG GF*</b> <i>hummus dip &amp; crostinis</i>	5.5
<b>Spiced Cauliflower Fritters V</b> <i>spicy tomato &amp; garlic sauce</i>	5
<b>Bucket of Wings GF*</b> <i>crudités &amp; blue cheese dip</i>	1/2kg 10 1kg 18
<i>Choice of sauce: Buffalo style / Peri Peri / Lemon &amp; Pepper</i>	
<b>Loaded Nachos V GF*</b> <i>cheddar cheese, guacamole, sour cream, tomato salsa</i>	9.5
<i>Extra Toppings:</i> <i>Chili con carne / BBQ pulled pork / BBQ jackfruit</i>	3

## GRILL

*All are served with either chunky chips or mashed potatoes  
Roasted vine cherry tomatoes & dressed rocket*

<b>10z 28 Day Aged Rib Eye Steak GF*</b>	34
<b>10z Grass-Fed Bavette Steak GF*</b>	26
<b>225g Herdwick Lamb Rump Steak GF*</b>	29
<b>225g Grass -Fed Picanha Steak GF*</b>	20
<b>Add chef's homemade sauce</b> <i>Peppercorn / Chimichurri / Bearnaise</i>	3.5

## SIGNATURE BURGERS

*All of our burgers are served on a brioche bun topped with lettuce,  
tomato & gherkins all accompanied with house coleslaw,  
fries & onion rings*

<b>Yorkshire Bred Wagyu Beef GF*</b> <i>pulled beef short ribs, cheese, nduja mayonnaise</i>	21
<b>Crispy Cajun Spiced Buttermilk Chicken</b> <i>jalapeños, cheese, smoked bacon, chipotle mayonnaise</i>	16.5
<b>Pork &amp; Chorizo GF*</b> <i>padron pepper &amp; tomato salsa, pickled red onion, cheese</i>	16
<b>Spiced Chickpea, Sweetcorn &amp; Quinoa Patty VG* GF*</b> <i>guacamole, bbq pulled jackfruit</i>	14

## SALADS

<b>Steak Salad GF</b> <i>shaved fennel, pea shoots, herbs, mint &amp; chili dressing</i>	18
<b>Classic Caesar Salad GF*</b> <i>gem lettuce, parmesan, anchovies, croutons</i>	12.5
<b>Avocado &amp; Superfood Salad VG GF</b> <i>quinoa, lentils, roasted beets, seeds, kale, fennel, charred broccoli, harissa dressing</i>	14
<b>Extra Toppings</b>	
<i>Grilled Chicken</i>	7.5
<i>Garlic Prawns</i>	8
<i>Grilled Halloumi</i>	6.5

## DIETARY INFORMATION

**VG** — Vegan **V** — Vegetarian **GF** — Gluten Free **VG\*** — Vegan option available **GF\*** — Gluten free option available

*Kindly inform our staff of any food allergies or intolerances, so we can assist you in making a safe choice. Please be aware that while we take every precaution to minimise the risk of allergens, we cannot guarantee that menu items will be entirely free from certain allergens due to the presence of allergens on our premises and 'may contain' warnings on some ingredients. **An optional service charge will be added to your bill in the restaurant.***

## LUNCH MENU

Available 12-5pm (Mon -Sat)

### LITE BITES

<b>Bacon Chop GF</b> <i>spring onion mash, creamed spinach, mustard sauce</i>	14
<b>Brie, Smoked Haddock &amp; Cod Fishcake GF</b> <i>poached egg, hollandaise sauce, watercress</i>	14
<b>Grilled Chicken GF</b> <i>hearty spring vegetable stew, broad beans, basil pesto</i>	14
<b>Mussel Spaghetti GF*</b> <i>cherry tomatoes, chili, garlic, white wine</i>	13
<b>Steak Frites GF*</b> <i>6oz rump steak, fries, coleslaw</i>	16
<b>Lancashire Cheese, Tomato &amp; Onion Quiche V</b> <i>dressed garden salad</i>	13

### SANDWICHES

*All our Sandwiches are served with fries & Coleslaw*

<b>Spicy Chipotle Chicken Tenders</b> <i>pickled red onion, honey &amp; chipotle dipping sauce, brioche bun</i>	13
<b>Sausage Melt GF*</b> <i>onion chutney, cheddar cheese, on toasted baguette</i>	14.5
<b>Steak &amp; Onion Baguette (Served Medium) GF*</b> <i>caramelised onion, chimichurri, bone marrow dipping sauce</i>	14.5
<b>Ring O' Bells Club GF*</b> <i>gem lettuce, tomato, crispy bacon, grilled chicken &amp; smoked chipotle mayo</i>	13
<b>Old Skool Fish Finger Sandwich</b> <i>ale battered fish chunks, tartar sauce, on brioche bun</i>	12

