

RING O'BELLS

STARTERS

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

MAINS

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

SALADS

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

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

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

SUNDAY ROASTS

Served with all the traditional trimmings, roast potatoes, Yorkshire pudding and proper gravy

28 Day Aged Sirloin of Beef GF*	20
Herdick Lamb GF*	20
Cumbrian Chicken GF*	18
Roasted Beet, Smoked Aubergine, Barley & Spinach Wellington V	16
Extras <i>Cauliflower Cheese / Pigs in Blanket / Apricot, Bacon & Brandy Stuffing</i>	6

SIDES

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

4 EACH

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.

