

RING O' BELLS

Christmas Specials

*Our festive specials will appear on our daily menu alongside our winter pub favourites,
available from Friday 27th November to Thursday 24th December*

STARTERS

Caramelised celeriac soup with toasted pumpkin seeds, crispy sage, crème fraîche and
Henllan bloomer bread (vgo, gfo, v) 7.50

Rosemary breaded Brie with an apple, balsamic onion & grape salad and
port & cranberry compôte 8.25

Maple & harissa spiced Oyster mushroom with baby parsnips, orange &
chicory salad and artichoke aioli (vg, gf) 8.50

King and Atlantic prawn cocktail; shredded baby gem, pickled cucumber, cherry tomatoes,
avocado purée served with buttered brown bloomer (gfo) 9.95

MAINS

Traditional roast turkey served with crispy roast potatoes, pigs in blankets, pork, sage & onion
stuffing, chestnut topped buttered sprouts, sticky red cabbage,
maple roasted carrot and rich gravy (gfo) 20.95

Sweet potato, walnut, cranberry & feta filo tart with crispy roast potatoes, sautéed spinach,
tender stem broccoli, pickled onions and vegetarian gravy (vg) 16.95

Pan fried hake with saffron & parsley potato cake, garlic braised fennel, sautéed green beans &
shallots with Romesco sauce (gf) 25.95

Slow braised red wine lamb shank, rosemary creamed potato, honey glazed carrots, tender stem
broccoli, minted crispy onions and redcurrant gravy (gfo) 25.95

DESSERTS

Homemade Christmas pudding with cranberry & vanilla compôte and brandy sauce 8.25

Glazed Baileys crème brûlée with espresso shortbread, black cherry preserve
and dark chocolate shavings (gfo) 8.25

Apple & blackberry crumble with toasted oats crumble topping and vanilla custard (gf, vgo) 7.95

Sticky toffee pudding with butterscotch sauce and honeycomb ice cream 7.95

(vg) – vegan (gfo) – gluten free option (gf) - gluten free (v) - vegetarian
If you have any dietary requirements please speak to a member of the team in advance.