



## À La Carte Menu

### STARTERS

*(All our starters are served with our Delicious Warm Granary Loaf)*

***Chef's Home-Made Fresh Soup of the Day* £3.45**

***Fanned Honeydew Melon served with a Fruit Sorbet  
& Raspberry & Passion Fruit Syrup* £3.95**

***Lamb & Spinach Meatballs on a Tzatziki Sauce* £4.95**

***Smooth Chicken Liver & Brandy Pate served with a Redcurrant  
Jelly & Toast* £4.95**

***Fresh Greenland Prawns with our Cocktail Sauce* £5.95**

***Traditional Seasonal Fishcakes of the Day with Parsley Sauce* £4.95**

***Pan Fried Button Mushrooms in Garlic Butter* £3.95**

***A Loaf of our delicious Garlic Bread* £2.45**

***A WARM GRANARY LOAF* £1.95**

*All food is prepared to order with great care by our team of gourmet award winning chefs. During our busy times we would ask all of our valued customers to be understanding.*

**THANK YOU!**

### MAIN COURSES

#### *Seasonal Fish*

***Deep Fried Fresh Haddock in Seasoned Batter* £9.95**

***Poached Prime Fresh Haddock Gratinated with a Prawn Mornay Sauce* £13.95**

***Fillet of Scottish Salmon on Fresh Asparagus with a Lemon  
& Dill Sauce* £14.95**

#### *Seasonal Fish Pie*

***Mixed Fresh Seasonal Fish in White Wine & Fish Velouté, Dill & Parsley  
topped with a Cheese Mash* £9.95**

### *Chicken*

**Breast of English Chicken Filled with Garlic Wild Mushrooms on a White Wine Cream Sauce £13.95**

### *Pork*

**A Duo of English Pork  
(Slow cooked Marinated Belly & Roasted Fillet with Sage Mash & Apple Gravy)  
£14.95**

### *Vegetarian*

**Chef's Imaginative Vegetarian Dish of the Day £9.95  
(See Special Board for details)**

### *Beef*

**Roast Topside of Sliced Yorkshire Beef served with a Rich Gravy & Yorkshire Pudding £12.95**

**228grm Sirloin Steak £16.95  
Served with Chef's Chunky Chips, Mushrooms, Tomato & Onion Rings  
Cracked Black Pepper Sauce or Blue Cheese Sauce £1.40**

### *Lamb*

**Kleftico £14.95  
Slow Cooked Lamb Shoulder with Oregano, Bay Leaves, Lemon, Red Onion & Courgettes**

**Pan Fried Lamb's Liver set on Spring Onion Mash with a Rich Onion Gravy topped with Smokey Bacon £9.95**

### *Award Winning Sausages*

**Locally Made Sausages of the Day-See Special Board for Details £7.95**

### *Our Award Winning Pies*

**Our Prime Steak & Kidney Pie £8.95  
with a choice of Shallot & Herb Suet Crust or a Puff Pastry Lid**

**Our Traditional Meat & Potato Pie £8.95  
with a Shortcrust Pastry Lid**

**ALL MAIN COURSES ARE INCLUSIVE OF SEASONAL VEGETABLES & POTATOES – OR ALTERNATIVELY, CHEF'S TRADITIONAL CHIPS – EXCEPT FOR OUR STEAK & SAUSAGE OF THE DAY**

### *SIDE ORDERS*

**Home Made Chips £1.79  
New Potatoes £2.25**

**Mixed Salad £2.49  
Onion Rings 98p**

**Seasonal Vegetables £2.25  
Mushy Peas £1.49**

**ALL OUR DISHES ARE CREATED FROM ONLY THE FINEST FRESH LOCAL PRODUCE. NOR DO WE USE ANY ARTIFICIAL ADDITIVES OR PRESERVATIVES WHATSOEVER!**

## DESSERTS

*ALL DESSERTS ARE MADE TO ORDER WITH GREAT CARE BY OUR AWARD WINNING CHEFS– WHEN WE ARE BUSY, THERE MAY BE A DELAY – BUT BE ASSURED THE WAIT WILL BE WORTHWHILE!*

**White Chocolate Cheesecake with a Seasonal Fruit Compote £4.95**

**Traditional Home-made Steamed Suet Jam Roly-Poly  
with Vanilla Custard £3.95**

**Chef's Crème Brulée of the Day with Shortbread Biscuits £4.95**

**Vanilla & Forest Fruit Ice Cream in a Brandysnap Basket  
served with a Fruit Coulis £4.95**

**Warm Lattice Apple Pie served with Vanilla Ice-Cream & Toffee Sauce £4.50**

**A Selection of the Finest English Cheeses accompanied with Biscuits,  
Grapes & Celery Sticks £5.95**

**DESSERT OF THE DAY £4.95**

**Please ask a member of staff for the Dessert of the Day**

## COFFEES

**Filter Coffee £1.39**

**Espresso £1.39 Double Espresso £1.99**

**Latte/Cappuccino £1.79 Large Cappuccino £2.25**

**Liqueur Coffee £3.95**

*Genetically Modified Organisms (G.M.O's)*

*The Ring O' Bells Bar & Restaurant*

*will strive where possible & press for suppliers to exclude G.M. foods from their products. We strongly believe that such positive action & our policy of ensuring consumers are provided with the highest possible quality cuisine will lead to customer assurance.*