

White Wine

Sereno Pinot Grigio	Italy	2
Luna Azul Sauvignon Blanc	Chile	2
Down Under Chardonnay	Australia	2
Long White Cloud Sauvignon Blanc	New Zealand	1
Willowglen Gewurztraminer	Australia	3
Mirano Viura Rioja	Spain	2

Rosé Wine

Sereno Pinot Grigio Blush	Italy	2
Charlie Zinfandel Rosé	USA	5

Red Wine

Central Monte Cabernet Sauvignon	Chile	C
Luna Azul Merlot	Chile	B
Club De Campo Malbec	Argentina	D
Down Under Shiraz	Australia	D
Cramele Recas Pinot Noir	Romania	B
Mirano Crianza Rioja	Spain	C

Sparkling Wine

Prosecco Rosé Famiglia Botter D.O.C Extra Dry	Italy	1
Prosecco Famiglia Botter D.O.C Extra Dry	Italy	1

Champagne

By the bottle

Moët & Chandon Brut	France	1
Moët & Chandon Rosé Imperial	France	1

for pricing please refer to wine list.

TASTING GUIDE



ringobellsfarnworth.co.uk

ringobellsfarnworth

@ringobells.farnworth

- STARTERS -

Chefs Soup of the Day

Vegetable crisp, ciabatta, rosemary butter
£6

Salt & Pepper Chicken

Asian style salad, sweet chilli dip
£7.50

Prawn & Avocado Cocktail

Sweet chilli & lime mayonnaise, ciabatta crostini
£8

Goats Cheese & Thyme Tart

Vegetable crisp, balsamic dressing (v)
£8

Thai Scotch Egg

Spring onion, coconut & lime dressing
£7.50

Creamy Peppercorn Garlic Mushrooms

Toasted crostini, parmesan crisp (v)
£7.50

Honey Glazed Halloumi

Greek yoghurt, pomegranate seeds (v)
£7

Honey & Mustard Bacon Wrapped Chipolatas

Toasted sesame seeds
£7.50

- CLASSICS -

Bells Burger

Two 4oz beef patties, cheddar cheese, streaky bacon, pickled gherkin, tomato, lettuce, burger sauce, on a toasted brioche bun, french fries, onion rings
£16

Chefs Pie of the Day

Hand cut chips or mash, seasonal vegetables, gravy
£16

Beer Battered Fish & Hand Cut Chips

Mushy peas, charred lemon, homemade tartare sauce
£16

Buttermilk Southern Fried Chicken Burger

Tomato, lettuce, cajun mayonnaise, on a toasted brioche bun, paprika fries
£15

8oz Rump Steak

Hand cut chips, confit tomato, roasted mushroom (gf)
£17

Chicken Kiev

Stuffed with garlic & parsley butter, coated in breadcrumbs, hand cut chips, seasonal vegetables
£16

- SEASONAL SPECIALS -

Chicken Caesar Salad

Romaine lettuce, bacon, garlic croutons, anchovies, caesar dressing
£14

Sage & Apple Pork Fillet

Black peppercorn & bacon potatoes, apple fritter, spring greens, red wine sauce
£18

Beef Medallion Diane

Buttered fondant potato, mushroom tapenade, crispy kale
£19

Orange & Soy Sweet Chilli Shredded Beef

Basmati rice, prawn crackers
£17

Roasted Fillet Seabass & King Prawns

Chilli crushed potatoes, spinach, lemon, pak choi, sour cream
£18

Chicken & Chorizo Penne

Roasted peppers, guacamole, tomato sauce
£16
add prawns £4

Chefs Barbecued Chicken

Crushed potatoes, cured bacon crisp, cheddar cheese sauce
£16

Wild Mushroom Linguine

Mascarpone, garlic, white wine, thyme, truffle oil, parmesan (v)
£14
add chicken £3 / add prawns £4

Spaghetti Carbonara

Cured bacon, parmesan, egg yolk
£15

- SIDES & SAUCES -

Hand cut chips	£4
Salt & pepper chips	£4.50
Fries	£4
Parmesan style truffle fries	£4.50
Cheesy garlic flatbread	£7.50
Mixed salad	£4
Beer battered onion rings	£4.50
Seasonal vegetables	£4.50
Peppercorn sauce	£3
Red wine gravy	£3

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.