

THE RING Anglesey

Winter Main Menu

STARTER

- SOUP OF THE WEEK, BAKED BREAD (V) (VGA) (GFA) £7.50
CRISPY SALT & CHILLI CHICKEN, GARLIC MAYO £9.00
SHREDDED DUCK BON BONS, PLUM CHUTNEY £9.00
STICKY ASIAN SOY & GINGER PORK BITES £8.50
SALT & PEPPER SQUID, GARLIC MAYO, SWEET CHILLI SAUCE £9.50
CREAMY GARLIC & HERB MUSHROOM CROSTINI (V)(GFA) £8.50

MAIN

- BREADED CHICKEN ESCALLOP CAESAR SALAD, CROUTONS, PARMESAN SHARDS £17.95
FETA & SPINACH FILO TART, POMEGRANATE SALAD, HONEY DRIZZLE, MINTED POTATOES (V) £17.95
TOFU BUDDHA BOWL WITH EDAMAME BEANS, SEASONAL SALAD (VG) (GF) £17.95
LAMB KOFTA & FETA FLATBREAD, POMEGRANATE & TATZIKI, SKINNY FRIES, SLAW £17.50
HALLOUMI "FISH & CHIPS", MUSHY PEAS, TARTARE SAUCE (V)(GFA) £18.95
TRADITIONAL FISH & CHIPS, THICK CUT CHIPS, MUSHY PEAS, TARTARE SAUCE (GFA) £18.95
THE RING'S PIE OF THE WEEK, THICK CUT CHIPS, BUTTERED VEG, PAN GRAVY £17.50
10OZ SIRLOIN STEAK, THICK CUT CHIPS, GRILL GARNISH, ONION RINGS (GFA) £31.95
ADD SAUCE MUSHROOM & BRANDY, PEPPERCORN, PERL LAS BLUE £3.50 ADD SALT & PEPPER SQUID £3.50
CHICKEN & CHORIZO LASAGNE, DRESSED SALAD, GARLIC BREAD £17.95
WELSH RAREBIT & BACON BURGER, SKINNY FRIES, SLAW, ONION RINGS £17.95
GARLIC MUSHROOM CHICKEN SCHNITZEL, TRUFFLE & PARMESAN FRIES, ROCKET £19.50

DESSERT

- CHEESECAKE OF THE WEEK (V) £8.50
SALTED CARAMEL BROWNIE, VANILLA ICE CREAM (VGA)(GF) £7.95
FRESH WATERMELON, CITRUS SORBET (VG)(GF) £7.95
BISCOFF PROFITEROLE STACK, BISCOFF SAUCE & CRUMB (V) £8.50
CHOCOLATE FUDGE CAKE, SERVED WARM, VANILLA ICE CREAM (V)(GF) £8.50
CHOCOLIC WAFFLE, VANILLA ICE CREAM, CHOCOLATE SAUCE & GOODIES (V) £8.50
LIMONCELLO ETON MESS (V) (GF) £9.50

UNFORTUNATELY WE ARE UNABLE TO MAKE ADAPTATIONS TO MENU ITEMS

(V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available (GF) Gluten Free (GFA) Gluten Free Available. Before ordering drinks or food, please speak with a member of our team about your requirements. Whilst we take care to preserve the integrity of our vegetarian/vegan products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil.

SIDES/NIBBLES

BEER BATTERED ONION RINGS(V) £4.95
THICK CUT CHIPS (V)(VG)(GFA) £4.75
CHEESY CHIPS (V)(GFA) £5.50
SEASONAL SIDE SALAD (V)(VG)(GF) £4.50
SKINNY FRIES (V)(VG)(GFA) £4.75
MINTED NEW POTATOES (V)(VGA) £4.75
TRUFFLE & PARMESAN FRIES (V)(GFA) £6.50
GARLIC & CHEESE FLATBREAD (V)(GFA) £5.50
GARLIC & HERB FLATBREAD (V)(GFA) £5.00

CHILDREN'S

BREADED CHICKEN GOUJONS, SKINNY FRIES, BAKED BEANS £7.95
4OZ BEEF BURGER, WITH CHEESE, SKINNY FRIES £8.50
SAUSAGE & MASH, PAN GRAVY (VA) £7.95
FISH BITES, SKINNY FRIES, GARDEN PEAS (GFA) £7.95
PENNE PASTA, TOMATO & HERB SAUCE, GARLIC FLATBREAD (VGA)(GFA) £7.50
MARGHERITA PIZZA, SKINNY FRIES (V) £7.95

CHILDREN'S DESSERT

VANILLA ICE CREAM SUNDAE (V)(GFA) £5.95
FRESH WATERMELON, CITRUS SORBET (VG)(GF) £5.95
CHOCOLATE FUDGE CAKE, VANILLA ICE CREAM (V)(GF) £5.95
MINI BISCOFF PROFITEROLE STACK, BISCOFF SAUCE & CRUMB (V) £5.95

GAELIC (GROUSE)
IRISH (JAMESON)
RUSSIAN (VODKA)
CALYPSO (TIA MARIA)
FRENCH (MARTELL)
CARRIBBEAN (CAPTAIN MORGAN DARK RUM)
BAILEYS

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