

# *The Ringlestone*

## *COUNTRY PUB & RESTAURANT*

Welcome to The Ringlestone, a beautiful country pub built in 1533 steeped in history, nestled in a quiet corner of the North Kent Downs.

We are passionate about using traditional artisan techniques of curing, smoking, & preserving, making all of our own charcuterie and smoked products on site from carcass butchery to the finished product.

We create a constantly changing menu based on what seasonal, local produce is at its best on the day. Working closely with local farmers, dairies, game keepers & fishmongers.

**Dalton Hopper** (Manager Proprietor)  
&  
**Paolo Rigolli** (Head Chef Proprietor)

### **FOR THE TABLE:**

#### **Charcuterie**

A selection of our own Dry cured hams & Salamis, served with pickles, Chutney & home-made bread.

12.50

#### **Smoked Salmon**

Our own oak smoked salmon, gently cured and smoked over oak for 72 hours, Pickled fennel, cream cheese.

12.50

#### **Baked Camembert**

Studded with garlic & rosemary, truffle oil, homemade chutney, fresh bread and crackers.

13.50

#### **Olives**

House marinated green & black olives.

4.50

Prices include VAT, Please inform a member of staff of any allergies or dietary requirements.

We do NOT add service charge to our bills, tipping is left to our customers discretion.

Parties of 6 and above will incur a discretionary 10% service charge.

Game Dishes May Contain shot.

**STARTER:**

<b>Guinea fowl</b> Guinea fowl, pancetta & boudin noir terrine, onion toast & plum.	10.00
<b>Goats cheese &amp; salmon</b> Goats Cheese & dill mousse, cured salmon belly tartar, grape & apple.	10.50
<b>Jerusalem Artichoke</b> Veloute of Jerusalem Artichoke & Roasted garlic.	8.50
<b>Pigeon</b> Wood pigeon breast, Heritage beets, pickled mushroom, port gel .	10.00

**MAIN:**

<b>Pork</b> Spiced loin & Belly, roasted onion, chilli, soy & ginger linguini, onion puree, Pork reduction.	24.50
<b>Duck</b> Roasted Breast, potato dauphinoise, mushroom duxelles, celeriac & blackberry, elder infused sauce .	26.50
<b>Cod</b> Nori steamed loin, braised chicory, roasted salsify & potato, tomato vierge dressing.	25.50
<b>Spinach &amp; Ricotta</b> Truffled Spinach arancini, wild mushrooms, butternut, fresh ricotta & grana padano.	19.50

**SIDES:**

All £4.50

Triple cooked chips  
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Sautéed garlic and parsley butter mushrooms  
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Griddled courgette, olive oil & sea salt.

**Specials:**

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**DESSERT:**

<b>Strawberry &amp; Elderflower</b> <i>(minimum 15 minute wait)</i> Strawberry souffle, elderflower ice cream.	10.00
<b>Popcorn &amp; caramel</b> Popcorn pannacotta, butter caramel, Demarera ice cream.	9.50
<b>Chocolate &amp; Coffee</b> Tiramisu torte, coffee ice cream, coffee syrup.	9.50
<b>Ice Cream / Sorbet Selection</b> Selection of our own home churned ice cream or sorbets.	5.50

**CHEESE:**

<b>Selection</b> A selection of 5 different British & continental Cheeses.	11.00
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**RINGLESTONE SWEET BOX:**

Selection of 4 petit fours to enjoy after your meal.	4.50
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**After Dinner Drinks :**

**Port:**

Taylor's First Estate Reserve	100ml glass £7.50
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**Mead:**

Biddenden Special Mead (kent)	125ml glass £5.00
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**Cocktail:**

Espresso Martini	£9.00
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**Liqueurs:**

Baileys	50ml £5.20
Tia Maria	50ml £5.40

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## **Tasting Menus**

### **5 Course - £60**

#### **Jerusalem Artichoke**

Veloute of Jerusalem Artichoke & Roasted garlic.

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#### **Guinea fowl**

Guinea fowl, pancetta & boudin noir terrine, onion toast & plum.

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#### **Goats cheese & salmon**

Goats Cheese & dill mousse, cured salmon belly tartar, grape & apple.

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#### **Duck**

Roasted Breast, potato dauphinoise, mushroom duxelles, celeriac & blackberry,  
elder infused sauce .

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#### **Popcorn & caramel**

Popcorn pannacotta, butter caramel, Demarera ice cream.

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### **7 Course - £75**

#### **Jerusalem Artichoke**

Veloute of Jerusalem Artichoke & Roasted garlic.

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#### **Guinea fowl**

Guinea fowl, pancetta & boudin noir terrine, onion toast & plum.

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#### **Goats cheese & salmon**

Goats Cheese & dill mousse, cured salmon belly tartar, grape & apple.

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#### **Pigeon**

Wood pigeon breast, Heritage beets, pickled mushroom, port gel .

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#### **Duck**

Roasted Breast, potato dauphinoise, mushroom duxelles, celeriac & blackberry,  
elder infused sauce .

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#### **Popcorn & caramel**

Popcorn pannacotta, butter caramel, Demarera ice cream.

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#### **Cheese**

A selection of 5 different British & continental Cheeses.

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