

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)

CHARCUTERIE :

Kent cured ham:

made to the same method as 'Parma Ham' aged for a minimum of 12 months, served with fresh home-made bread.

8.50

Charcuterie Board:

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

9.50

SMOKEHOUSE :

Smoked Salmon:

A board of our own oak smoked salmon served with toasted soda bread, lemon & crème fraiche.

8.50

Prices include 20% 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.

STARTER:

Mackerel	
Seared Mackerel, Soused Vegetable Salad, Lemon & Chive Cream cheese	8.50
Wood Pigeon	
Breast, Marinated Beetroot, Candied Walnut Granola, Apple syrup.	8.50
Pork	
Traditional pork Terrine, Cucumber Pickle, Mustard Mayonnaise, Brioche.	7.50
Garden Pea	
Pea Soup, Kent pancetta, Parmesan Cream.	7.50
Tomato	
Heirloom Tomatoes, Goats Curd, Shallot, Basil.	8.00

MAIN:

Sea Trout	
Fillet, Charred Baby gem, Braised mussel & garden pea fricassee, mussel broth.	16.50
Plaice	
Roasted Plaice, Brown Shrimp & Lemon Butter, Samphire, New Potatoes.	14.50
Lamb	
Noisette, Lamb Dripping Potato Terrine, Roasted red pepper compote & Sorrel	17.50
Pork	
Loin, Chorizo, Roasted Shallot, Creamed Potato, Braised Fennel.	15.00
Potato & Goats Cheese	
Lemon thyme gnocchi, Glazed Goats Cheese, shaved walnut.	13.00

DESSERT:

Raspberry	
Vanilla Baked Custard, fresh & Poached Raspberries, Raspberry sorbet	7.00
Plum	
Frangipane Tart, Crème Fraiche ice cream, Roasted Plum .	7.00
Chocolate	
Dark Chocolate Pave, honeycomb, malted milk ice cream.	7.25

CHEESE:

Selection	
A selection of 5 different British & continental Cheeses.	9.00

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Tasting Menu's

5 Course - £45

Garden Pea

Pea Soup, Kent pancetta, Parmesan Cream.

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Pork

Traditional pork Terrine, Cucumber Pickle, Mustard Mayonnaise, Brioche.

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Mackerel

Seared Mackerel, Soused Vegetable Salad, Lemon & Chive Cream cheese.

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Lamb

Noisette, Lamb Dripping Potato Terrine, Roasted red pepper compote & Sorrel.

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Chocolate

Dark Chocolate Pave, honeycomb, malted milk ice cream.

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7 Course - £55

Garden Pea

Pea Soup, Kent pancetta, Parmesan Cream.

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Pork

Traditional pork Terrine, Cucumber Pickle, Mustard Mayonnaise, Brioche.

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Mackerel

Seared Mackerel, Soused Vegetable Salad, Lemon & Chive Cream cheese.

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Wood Pigeon

Smoked breast, Marinated Beetroot, Candied Walnut Granola, Apple syrup.

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Lamb

Noisette, Lamb Dripping Potato Terrine, Roasted red pepper compote & Sorrel.

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Chocolate

Dark Chocolate Pave, honeycomb, malted milk ice cream.

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Cheese

Selection of British & continental cheeses.

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