

The Ringlestone

Asado Grill & Fire Pit Outside Kitchen

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.

Our Outside Kitchen offers something a Bit different to our Restaurant menu, All cooking is done over open flame using Local Chestnut and oak. Dishes are designed to be shared in a 'small plate / tapas' style, which we feel brings people together more and allows you to try a greater selection of different dishes.

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

MEAT:

Beef Short rib Slow cooked & roasted over chestnut, glazed in molasses, yeast & ale reduction.	14.00
Confit chicken & duck Terrine, sweet carrot puree, parsley oil.	7.50
Sirloin Locally reared beef sirloin, asado grilled, beef reduction, watercress.	16.00
Wood pigeon Seared Breast, Shallot & chorizo dressing, sorrel & wild garlic	8.00
Charcuterie Selection of our house cured ham & salamis served with homemade pickle & chutney	9.00
Venison Carpaccio, Marinated beets, Balsamic	9.00

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.

Game Dishes May Contain shot.

FISH:

Smoked Salmon	
Gently cured and Oak smoked ourselves, cream cheese, pickled cucumber, lemon	10.00
Plaice	
Whole grilled, lemon & wild garlic butter.	14.00
Sea Trout	
Roasted on oak planks, horseradish & herb mayonnaise.	10.00

VEG:

Padron peppers	
Fire blistered padron peppers, sea salt, paprika mayonnaise.	4.00
Saffron Arancini	
Saffron & parmesan risotto coated in panko breadcrumb.	4.50
Jersey Royals	
Wood oven roasted, brown butter & garden herbs	3.50
Asparagus	
Griddled in olive oil, truffled dressing	4.50
Chips	
Home made triple cooked chips.	3.00

DESSERT:

Rhubarb & Custard	
Choux au craquelin, vanilla custard cream, rhubarb compote, ginger sorbet	7.00
Pineapple & Rum	
Fire pit roasted pineapple, spiced almond cake, rum syrup, coconut ice cream.	7.00
Chocolate	
Bitter chocolate torte, honeycomb, milk ice cream.	7.50

CHEESE:

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

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