



THE FOUNDRY BELL

Wokingham

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

BRUNCH

Smashed avocado, lime & chilli flakes, poached egg, sriracha mayo (v) (538 kcal) – 9.50
Vegan option available, ask a team member for more information

Shakshuka - baked Burford Brown eggs, spiced tomato sauce, avocado, feta & toast (v) (632 kcal) – 11.50
Vegan option available, ask a team member for more information

Proper bacon sarnie (1099 kcal) – 8.50

NIBBLES

Potted spider crab, toasted caraway & cornichons (424 kcal) – 8

Crispy Pomme Anna bites, Parmesan & truffle mayonnaise (628 kcal) – 7.50

Gordal olives (ve) (182 kcal) – 5

SMALL PLATES

Beetroot cured salmon, cream cheese & caperberries (105 kcal) – 11.50

Chicken & smoked ham hock terrine, cornichons, toasted caraway (309 kcal) – 8.50

PERFECT FOR SHARING

Truffle baked camembert, hot honey & toasted caraway (v) (1523 kcal, serves two) – 16.50

CHEESE MENU

All our cheeses come with toast (74 kcal per portion)

3 cheeses – 12.50 | 5 cheeses – 20

Smidgen of cheese – 5

Blacksticks Blue & toasted hot honey walnuts (v) (^) (179 kcal)

Winslade & quince jelly (v) (142 kcal)

Ashlynn Goats & pear jelly (v) (132 kcal)

Tunworth & damson jelly (138 kcal)

*Adults need around 2000 kcal a day.
Please turnover for service charge and allergen information.*

MAINS

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries & dill pickle (1582 kcal) – 18
Add streaky bacon (62 kcal) – 1.50

Plant based burger, melted slice, burger sauce, rosemary salted fries & dill pickle (ve) (1452 kcal) – 18

Grilled day boat line caught haddock & chips, minted peas & tartare sauce (1166 kcal) – 18.50

Roast Scottish cod, spider crab & caper butter, Delica pumpkin & Heirloom tomato (476 kcal) – 22.50

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels & buttered seasonal greens (893 kcal) – 19

Sichuan spiced aubergine, miso roast squash, pickled apple, avocado & toasted sesame seeds (ve) (^) (1362 kcal) – 15.50

STEAKS

Our dry aged steaks are from a variety of British specialist breeds – Aberdeen Angus, Hereford, Red Poll Longhorn & British Blue. Grass-fed and aged for a minimum of 28 days on the bone to ensure an irresistible depth of flavour.

Served with chunky chips, roasted beef tomato, portobello mushroom and your choice of spider crab & caper butter (303 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1145 kcal) – 30.50

Dry aged 16oz T-bone (1254 kcal) – 39

Dry aged 24oz sharing côte de boeuf – 70
with roasted bone marrow (2854 kcal, serves two)

SIDES

Tenderstem® broccolli, lemon & garlic butter (v) (254 kcal) – 5

Rosemary salted fries (ve) (509 kcal) – 4.50

Roast Delica pumpkin, goats curd, toasted pumpkin seeds & hot honey(v) (^) (176 kcal) – 6

Chunky chips (ve) (546 kcal) – 4.50

DESSERTS

Chocolate crèmeux, candied walnuts, cocoa nib & blackcurrant sorbet (v) (^) (746 kcal) – 9

Blackberry parfait, yoghurt & honeycomb (v) (412 kcal) – 8.50

Pistachio affogato (v) (^) (285 kcal) – 6 | *Add a liqueur – 2*

Three scoops of seasonal ice cream or sorbet – 6.50

*Choose from Cornish clotted cream (v) (149 kcal), raspberry sorbet (ve) (67 kcal), blackcurrant sorbet (ve) (85 kcal), blood orange sorbet (ve) (64 kcal), rum & raisin (v) (149 kcal), banana split (v) (115 kcal).
Ask a member of the team about our other flavours.*

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

(v) suitable for vegetarians, (ve) suitable for vegans, (-) contains nuts &/or seeds. For full allergen information, please visit our website: thefoundrybell-wookingham.co.uk

T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens.

We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment.

Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.