

# THE FOUNDRY BELL

#### BRUNCH

Smashed avocado, lime & chilli flakes, poached egg, sriracha mayo (v) (538 kcal) – 9 Vegan option available, ask a team member for more information

Shakshuka - baked Burford Brown eggs, spiced tomato sauce, avocado, feta & toast (v) (628 kcal) - 11
Vegan option available, ask a team member for more information

Proper bacon sarnie (1099 kcal) - 8.50

## STIX

2 Stix -9/4 Stix -18/6 Stix -27 Padron peppers, spicy gochujang & lime dressing (ve) (72 kcal)

### SMALL PLATES

Smoked chicken liver parfait, clementine jam & toast (463 kcal) - 8.50

Burratina, grilled grapes, radicchio & hot honey (v)  $(497 \, kcal) - 10$ 

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, caraway bread  $(626 \, kcal) - 9.50$ 

# PERFECT FOR SHARING

Black truffle baked camembert, hot honey, caraway bread (1405 kcal, serves two) – 16.50

### SIDES

Chunky chips (v) (546 kcal) - 4.50

Rosemary salted fries (v)  $(509 \, kcal) - 4.50$ 

Truffle & Parmesan fries (617 kcal) - 5

Broccoli & Tenderstem<sup>TM,</sup> red chilli & sesame seeds (ve) ( $^{\land}$ ) (246 kcal) – 4.50

Jersey Royals, mint & chervil butter (v) (328 kcal) - 6

Tunworth & crème fraîche mash potato (536 kcal) - 6

### MAINS

Seasonal

Pea & broad bean risotto, salted lemons, mint & watercress pesto (ve) ( $^{\circ}$ ) (557 kcal) – 15.50

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, rosemary salted fries  $(1598\ kcal)-18$ 

Honey & mustard pork chop, green apple, hispi cabbage & fennel slaw (1869  $\mathit{kcal}$ ) -26

Classic

Seasonal fish & chips, minted peas & tartare sauce (1172 kcal) – 18

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels & buttered seasonal greens (895 kcal) – 19

Lamb rump, Jersey Royals, charred baby gem, peas & salsa verde (1030 kcal) -27

Aged rib & shin bunless beef burger, smoked cheese, bacon ketchup, rosemary salted fries & dill pickle  $(1401\,kcal)-17.50$ Add streaky bacon  $(62\,kcal)-1.50$ 

## 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 chimichurri  $(359\,kcal)$  or lemon & roast garlic butter  $(383\,kcal)$ .

10oz sirloin (1146 kcal) -30

Dry aged 16oz T-bone (1255 kcal) – 38

Dry aged 24oz sharing côte de boeuf – 70 with roasted bone marrow (2856 kcal, serves two)

### DESSERTS

Chocolate & nutless butter brownie, Cornish clotted cream ice cream, chocolate sauce (v)  $(802\ kcal) - 8.50$ 

Lemon curd parfait, blackberry curd, sherbet, vanilla cream & meringue (v)  $(845\ kcal) - 8.50$ 

Three scoops of seasonal ice cream or sorbet – 6.50 Choose from Cornish clotted cream (151 kcal), strawberry (ve) (50 kcal), blackberry ripple (64 kcal), chocolate blood orange (ve) (81 kcal), salted caramel (66 kcal), hazelnut & praline (^) (58 kcal).

Ask a member of the team about our other flavours

Cafe affogato (v) (151 kcal) - 5Add a liqueur - 2