

THE
FOUNDRY BELL
Wokingham

PRIX FIXE MENU

Two course 18

Three course 22

SMALL PLATES

Roasted butternut squash soup, rose harissa, toasted pecans, crispy sage (n) (ve)

Smoked haddock fishcake, curry mayo, dill & fennel salad

Teriyaki chicken skewer, sunflower satay sauce, watercress & coriander salad (n)

MAINS

Braised ox cheek, colcannon mash, roasted carrot, onion ring

Moules-frites

Wild mushroom gnocchi, crispy kale, salsa verde, pumpkin seed granola (n) (ve)

DESSERTS

Apple & sour cherry pie, custard (ve)

Chocolate & pecan brownie, vanilla ice cream (n) (v)

Pistachio tiramisu (n) (v)

SIDES

Roasted heritage carrots, shallots, Pesto rissa butter (v) + 7

Ashlyn goats cheese & rosemary dauphinoise (v) + 8.50

Loaded wedge salad, chives, crispy onions, green goddess & buttermilk dressing (v) + 7

Chips / Fries (ve) + 5

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



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans, (n) contains nuts &/or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

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!) T&Cs – For full terms & conditions please view our main menu.