

THE FOUNDRY BELL

Wokingham

CHEESE MENU

Four courses 35

Wine pairing 35

Mushroom penny bun, Barkham Blue cheese, walnut purée (V) (N)

Paired with: Petit Clos 'Organic' Pinot Noir, NEW ZEALAND

A new world Pinot with floral, berry and cherry fruit freshness, some savoury notes, supple tannins and a hint of vanilla at the end.

Belgian waffle, triple smoked bacon, Sharpham Brie, smoked chilli jam

Paired with: Brouilly, Domaine Cret des Garanches, FRANCE

Full of summer berries & black cherry. Light purple in colour with tinges of violet, fresh and bright, low tannins and a crisp peppery finish.

Eccles cake, Cornish Kern (V)

Paired with: "Salamandre" Orange, Château Saint-Cyrgues, FRANCE

The ultimate 'gateway', crowd-pleasing skin contact wine. A bit of grip, but not too much.

Nice and floral, but not too pungent, flavours of peach and summer fruit. Just good, clean fun.

Treacle tart, quince jelly, Tunworth (V)

Paired with: Sauternes, Château Filhot 2eme cru Classé, FRANCE

This is a delicious expression of the world's most admired dessert wine appellation, Alluring aromas of spices such as vanilla, saffron, apricot jam and honey with slightly mineral notes on the nose. The palate is delicate and soft, with good acidity and a long, toasty caramel finish.



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&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. Wine pairings include a small (125ml) glass of Petit Clos 'Organic' Pinot Noir, Brouilly, Domaine Cret des Garanches, "Salamandre" Orange, Château Saint-Cyrgues and a 75ml glass of Sauternes, Château Filhot 2eme cru Classé.