

APERITIFS

Prosecco (125ml) – 7.70

Prosecco Rosé (125ml) – 8.40

Lillet Rose spritz (glass) – 10

Hugo spritz (glass) – 10

SMALL PLATES

Nduja scotch egg, saffron aioli

Monkfish scampi, tartare sauce

Beetroot cured salmon, cream cheese, caperberries

Korean fried cauliflower, Gotcha ketchup ^{VE}

Chicken & smoked ham hock terrine, golden beetroot piccalilli, cornichons, toasted brioche

ROASTS

All roasts come with roast potatoes, Yorkshire pudding, rainbow roots & seasonal greens served family-style.

Rump of beef, cauliflower cheese, horseradish cream

Orchard Farm pork belly, cauliflower cheese, Bramley apple sauce

MacSween's veggie haggis wellington, red wine sauce ^{VE} ^N

Ross Cobb chicken, cauliflower cheese, bread sauce

Add extra for the table

Roasted rainbow roots ^V – 4

Yorkshire pudding ^V – 1

Roast potatoes ^{VE} – 4

Sausage, sage & onion stuffing – 4

Seasonal greens ^V – 4.50

Cauliflower cheese – 4.50

Pigs in blankets – 5

Buttery mash, caramelised onion gravy, crispy potato puffs – 6

MAINS

Beer-battered haddock & chips, minted peas, tartare sauce

Sichuan spiced aubergine, miso roast squash, pickled apple, avocado, toasted sesame seeds ^{VE} ^N

Fish pie, king scallops, smoked haddock, sea trout, king prawns, mussels, herb crumb & buttered seasonal greens

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries, dill pickle

Plant based burger, melted slice, burger sauce, rosemary salted fries, dill pickle ^{VE}

DESSERTS

Toffee apple arctic roll, granny smith sorbet, caramelised hazelnut ^V ^N

Blackberry parfait, gingerbread, honeycomb & yoghurt ^V

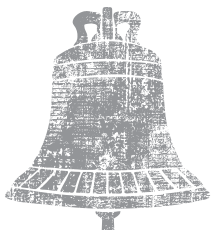
Peach Tarte Tatin, lime, raspberry sorbet ^{VE}

Chocolate cremoux, candied walnuts, cocoa nib & blackcurrent sorbet ^V ^N

Black treacle sticky toffee pudding, butterscotch sauce & honeycomb ice cream ^V

Fancy an after dinner treat?

Pistachio affogato - Made with Paddy & Scott's Espresso ^V ^N – 6



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, (N) 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.