

THE FOUNDRY BELL

Wokingham

SUMMER SET MENU

Two course 29 · Three course 33

For parties over 15

STARTER

Ve-du-ya arancini, lovage pesto VE

Monkfish scampi, smoked chilli jelly, seaweed mayonnaise

Country pork pâté, confit potato salad, grape must mustard,
sourdough

Burrata & charred artichoke salad, sour cherry harissa,
salted cracker N V

MAIN

Roasted garlic butter chicken Kyiv, loaded wedge salad,
ranch dressing, fries

Turner & George dry-aged burger, smoked Emmenthal, gherkins,
fries, burger sauce

Haddock & chips, mushy peas, tartare sauce, curry ketchup

Pan-fried sea bass, new potatoes, chorizo, spinach, capers,
lemon dressing

Roasted Roscoff onion, braised spelt risotto, cavolo nero, tofu purée,
pumpkin seed pesto N VE

DESSERT

Rhubarb & custard knickerbocker glory V N

Dark chocolate dulce de leche mousse bombe, crème fraîche V

Cherry, almond & coconut crumble, vanilla bean custard VE

Sticky toffee apricot pudding, honey caramel, cornflake
ice cream V



ALLERGY INFORMATION

Ⓥ suitable for vegetarians, ⓋⓋ suitable for vegans, Ⓝ 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.