THE FOUNDRY BELL

Wokingham

AUTUMN SET MENU

Two courses 29 · Three courses 33 For parties over 15

STARTER

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise Grilled artichokes, crispy chickpeas, romesco, Superstraccia & watercress Φ

Curry fried buttermilk chicken, curry leaf, lime mayonnaise Lobster Thermidor sourdough crumpet, pink grapefruit, caper & herb salad

MAIN

Roasted coley, fine beans, shallots & new potatoes, Pestorissa butter, crispy capers

Chicken & Parma ham schnitzel, loaded wedge salad, green goddess & buttermilk dressing, fries

Malaysian cauliflower & chickpea curry, basmati rice, thyme flatbread, mint coconut yoghurt $\textcircled{\tiny{1}{1}}$ $\textcircled{\tiny{1}{1}}$

Haddock & chips, mushy peas, tartare sauce, curry ketchup Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce

DESSERT

Sticky toffee apricot pudding, honey caramel, cornflake ice cream W Whipped cheesecake, passionfruit curd, mango salsa, coconut shortbread V 🔊

Blackberry & pistachio trifle 🐠 🕦

Dark chocolate dulce de leche mousse bombe, crème fraîche ice cream V





ALLERGY INFORMATION

 $\mathbb V$ suitable for vegetarians, $\mathbb G$ suitable for vegans, $\mathbb V$ contains nuts $\mathcal E$ / or seeds.

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

A 10% 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!)

 $T \cong C$'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 \cong 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.