



# THE FOUNDRY BELL

Wokingham

## SMALL PLATE

Pan fried wood pigeon, spiced pickled pear,  
blackberries & roasted hazelnut dressing (^) (899 kcal) – 12.50

## MAINS

Open pheasant pie, creamed leeks, pomme purée,  
Delica pumpkin, kale, red wine sauce (803 kcal) – 18.50

PAIR WITH Samurai Shiraz, Free Run Juice,

South Australia: 175ml - 8.80

*Concentrated plum and spice aromas are supported with subtle vanilla oak.*

*Medium bodied with flavours of juicy black cherries, redcurrants and hints of spicy oak.*

Venison ragu, parpadelle pasta, sage  
& Parmesan (819 kcal) – 17.50

PAIR WITH Mojito Spritz Bacardi – 10

*Carta Blanca rum, white vermouth, Mexican lime soda.*

Venison loin, mushroom & chestnut faggot, potato terrine,  
twiglets, red wine sauce (980 kcal) – 24.50

PAIR WITH Rioja Crianza 'Gavanza', Bodega Dominum, Spain:

175ml - 9.90

*The berry fruit is dark but not heavy, both compote and fresh,*

*the oak is spicy and well-integrated.*

Highland venison, duck & smoked pancetta pie,  
confit garlic mash & braised sticky red cabbage (1149 kcal) – 19.50

PAIR WITH Guinness: Pint – 6.25

*The iconic Irish stout.*

Highland Venison, braised haunch, saddle, beetroot,  
rainbow chard & twiglets (862 kcal) – 25.50

PAIR WITH Côtes du Rhône "Les Oliviers" BIO,

France: 175ml - 9.10

*A dense inky 'unfiltered Rhône, ripe berry fruit, garrigue herbs and pepper.*

*Hints of tobacco and leather with a nice spine of fresh spicy acidity*

## DESSERT

Basque cheesecake,  
rhubarb compote,  
orange Chantilly cream  
(448 kcal) – 9.50

ADD

Pedro Ximenez – 10.10

*Adults need around 2000 kcal a day.*

*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, (-) contains nuts &/or seeds. For full allergen information, please visit our website: [thefoundrybell-wookingham.co.uk](http://thefoundrybell-wookingham.co.uk). 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.*