

THE FOUNDRY BELL

Wokingham

SUNDAY NGCI MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

SMALL PLATES

Warm gluten free bread, whipped salted butter – 5
Burrata & charred artichoke salad, sour cherry harissa
V – 11.50

Country pork pâté, confit potato salad, grape must
mustard, gluten free toast – 11
Gordal olives VE – 4

PERFECT FOR SHARING

Garlic roasted Camembert, Calabrian hot honey, warm gluten free bread V (Serves 2) – 17.50

LARGE PLATES

Pan-fried sea bass, new potatoes, chorizo, spinach,
capers, lemon dressing – 19
Turner & George 28 day dry-aged flat iron steak,
fries, roasted garlic butter, watercress – 23.50
+ Add peppercorn sauce – 2.50

Haddock & chips, mushy peas, tartare sauce – 18
Turner & George dry-aged burger, smoked
Emmenthal, gherkins, fries, burger sauce – 17.50
+ Add triple smoked streaky bacon – 2.50

ROASTS

All roasts are served with roast potatoes, onion purée, heritage carrots, cavolo nero & condiments.

Turner & George 28 day dry-aged rump of beef – 22
Turner & George dry-aged pork & apple porchetta – 20

Quarter lemon & thyme roast chicken – 19
Half lemon & thyme roast chicken – 22

SIDES

Gravy – Unlimited
Vegan option available

Roast potatoes VE – 5

Honey & mustard pigs in blankets – 8

Purple sprouting broccoli, smoked almonds, lemon
dressing N VE – 8

DESSERTS

Cherry, almond & coconut crumble, vanilla bean custard VE – 7

Rhubarb & custard knickerbocker glory V N – 8.50

Three scoops of ice cream or sorbet – 6.50

Chocolate V, Vanilla V, Salted Caramel V, Clotted Cream V, Banana Split V, Hazelnut V, Lemon VE, Mango VE, Raspberry VE,
Blackcurrant VE, Blood Orange VE

CHEESE

Artisan British cheeseboard, quince jelly, gluten free toast V – 12.50



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. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.