



# THE FOUNDRY BELL

Wokingham

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.

## APERITIF

Prosecco | 125ml – 7.50 | bottle – 34

*Hints of sweetness, balanced by a refreshing acidity*

Prosecco Rosé | 125ml – 8.20 | bottle – 37

*Fresh and fruity with delicate notes of cherry and small red fruits*

Lillet Rose spritz (glass) – 10

*Blended wine, herb & fruit liqueur aged in oak, elderflower tonic water*

Hugo spritz (glass) – 10

*St-Germain elderflower liqueur, Prosecco, soda*

## BRUNCH

Smashed avocado, lime & chilli flakes, poached egg, sriracha mayo (v) (538 kcal) – 9.50

*Vegan option available, ask a team member for more information*

Shakshuka - baked Burford Brown eggs, spiced tomato sauce, avocado, feta & toast (v) (632 kcal) – 11.50

*Vegan option available, ask a team member for more information*

Proper bacon sarnie (1099 kcal) – 8.50

## NIBBLES

Potted spider crab, toasted caraway & cornichons (424 kcal) – 8

Crispy Pomme Anna bites, Parmesan & truffle mayonnaise (628 kcal) – 7.50

Gordal olives (ve) (182 kcal) – 5

## SMALL PLATES

Beetroot cured salmon, cream cheese & caperberries (105 kcal) – 11.50

Chicken & smoked ham hock terrine, cornichons, toasted caraway (309 kcal) – 8.50

## PERFECT FOR SHARING

Truffle baked camembert, hot honey & toasted caraway (v) (1523 kcal, serves two) – 16.50

## ROASTS

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

Rump of beef & horseradish cream (979 kcal) – 23

Orchard Farm pork belly & Bramley apple sauce (1200 kcal) – 21.50

Ross Cobb chicken (1329 kcal) – 21.50

*Add extra for the table*

Roasted rainbow roots (v) (208 kcal) – 4      Seasonal greens (v) (135 kcal) – 4.50

Roast potatoes (ve) (322 kcal) – 4      Pigs in blankets (563 kcal) – 4.50

## MAINS

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries & dill pickle (1582 kcal) – 18  
*Add streaky bacon (62 kcal) – 1.50*

Plant based burger, melted slice, burger sauce, rosemary salted fries & dill pickle (ve) (1452 kcal) – 18

Grilled day boat line caught haddock & chips, minted peas & tartare sauce (1166 kcal) – 18.50

Sichuan spiced aubergine, miso roast squash, pickled apple, avocado & toasted sesame seeds (ve) (^) (1362 kcal) – 15.50

## DESSERTS

Chocolate crèmeux, candied walnuts, cocoa nib & blackcurrant sorbet (v) (^) (746 kcal) – 9

Blackberry parfait, yoghurt & honeycomb (v) (412 kcal) – 8.50

Pistachio affogato (v) (^) (285 kcal) – 6 | *Add a liqueur – 2*

Three scoops of seasonal ice cream or sorbet – 6.50

*Choose from Cornish clotted cream (v) (149 kcal), raspberry sorbet (ve) (67 kcal), blackcurrant sorbet (ve) (85 kcal), blood orange sorbet (ve) (64 kcal), rum & raisin (v) (149 kcal), banana split (v) (115 kcal).*

*Ask a member of the team about our other flavours.*

## CHEESE MENU

All our cheeses come with toast (74 kcal per portion)

3 cheeses – 12.50 | 5 cheeses – 20 | Smidgen of cheese – 5

Blacksticks Blue & toasted hot honey walnuts (v) (^) (179 kcal)

Ashlynn Goats & pear jelly (v) (132 kcal)

Tunworth & damson jelly (138 kcal)

Winslade & quince jelly (v) (142 kcal)

*Adults need around 2000 kcal a day.*

*Please turnover for service charge and allergen information.*

*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)*

*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.*