



THE TRINITY BELL

FULLER, SMITH & TURNER

Welcome to The Trinity Bell, we're about honest food, well sourced seasonal ingredients and quality cuts of meat - Crafted by our talented chefs.

We'd love to hear your feedback. Irina Matei - General Manager

FOR THE TABLE

Lamb kofta, tzatziki, toasted flatbread 6
Potted mackerel & sourdough 6
Tempura king prawns & Japanese mayo 6
Artichoke, spinach & cheese dip, grilled flatbread (v) 6

Chicken wings sweet & spicy 6
Honey & mustard sausages, dijon mayo 6
Salt & pepper squid, smoked paprika aioli 7
Flatbread & red pepper hummus (v) 4
Marinated olives (vg) 4

THE MAIN EVENT

On the blackboard you will find a selection of signature dishes.

Choose your favorite, then add your sides for only £3 each from the list below, we recommend two per person.

Heritage tomatoes, olive oil & balsamic (vg)

Sprouting broccoli, chilli & almonds (vg)

Garlic butter new roast potatoes(v)

Fennel, kale & orange slaw (vg)

Tabbouleh (vg)

Rosemary salt triple cooked chips (vg)

Fuller's London Pride battered Onion rings (v)

Roasted sweet potatoes (v)

Buttered spinach (v)

Panzanella salad (v)

LARGE PLATES

Tea & hop smoked haddock & leek fishcake spinach, poached egg & hollandaise 12

Rosemary & garlic rump of South Cost lamb, Honey glazed heritage carrots, fondant potato & red wine jus 16

Chilli & garlic & roasted squash, spinach, tomatoes & tahini dressing (vg) 11

Caesar salad, croutons, grana padano & anchovies. 8

Add chicken(6oz) 3

CLASSICS

Crispy soft shell crab burger, guacamole, sweet soy, green chilli & mango mayonnaise 14

Applewood smoked cheese burger, pickled red onions, beef tomato & triple cooked chips 14

Frontier battered haddock, crushed peas, tartar sauce & triple cooked chips 14

Club sandwich: grilled chicken, bacon, lettuce, egg mayonnaise & fresh chips 11

Celso Muniz , Head Chef
The Trinity Bell



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan