



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

STARTERS

Soup of the day 6
Marinated olives (vg) 4
Honey & mustard sausages, Dijon mayo 7
Crispy squid, chilli & coriander 7
Rosemary focaccia, oil & vinegar (v) 4
Padron peppers & smoked paprika salt (vg) 4

THE MAIN EVENT

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

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

Cauliflower cheese (v)	Duck fat roasted potatoes
Honey roasted carrots (v)	Grilled baby gem, blue cheese & crispy onion (v)
Buttered spinach (v)	Rosemary salt triple cooked chips (vg)
Chargrilled courgette, almonds & feta salad (v)	

LARGE PLATES

Spiced aubergine, spelt, cauliflower puree, crispy kale, cashews & golden raisin salad (vg)	9.5
Pan fried Salmon, braised fennel, tomatoes, peppers, olives & lemon	13
Chestnut & celeriac gnocchi sage & crispy kale (v)	13
Parmesan pork schnitzel, chargrilled courgette, fennel, orange & hazelnut Salad	14

CLASSICS

Applewood smoked cheese burger, pickled red onions, beef tomato & triple cooked chips	13
Frontier battered haddock, crushed peas, tartare sauce & triple cooked chips	14
Club sandwich: grilled chicken, bacon, lettuce, mayo & chips	10
Owton's pork & HSB sausage, ciabatta, roasted red peppers, balsamic onions & chips	10

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