



**THE TRINITY BELL**  
FULLER, SMITH & TURNER

**This week's chef's signature dishes**

**MEAT:**

- confit pork belly, apple puree & crispy parsnips.
- Rib eye steak, béarnaise sauce & watercress salad.
- Confit duck leg, red wine jus.
- Barnsley lamb chop, salsa verde.
- Spatchcock quail, lemon, garlic & thyme marinate.

**VEGETARIAN**

- Roasted celeriac & puree, quinoa, lentils & hazelnut salad.
- Burrata, basil pesto & crispy kale.
- Aubergine pahi, roasted pine nuts, coriander.

**FISH**

- Pan fried sea bream, sweet potato puree & caponata.
- Roast lemon sole, brown shrimp, caper butter.
- Blacken salmon, avocado mousse, watercress.
- Roast pollock, romesco sauce.
- Baked chalk stream trout, cockle butter sauce.

Please call us ahead to check dish availability as we only use fresh ingredients  
and our signature dishes changes on a daily basis

**Celso Muniz Morales, Head Chef**  
**The Trinity Bell**

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If you require information about the presence of allergens in any of our food or drink we would be happy to provide it in advance of your visit, or please ask your server on the day.