



# 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

## SNACKS

- Small rosemary focaccia, oil & vinegar (V) 4
- Padron peppers & smoked paprika salt (vg)) 4
- Marinated olives (Vg) 4

## SMALL PLATES

- Chicken wings BBQ or sweet & spicy 7
- Honey & mustard sausages, Dijon mayo 6
- Crispy squid, chili & coriander 7
- Hummus & flatbread 5
- Falafel & tzatziki 6
- Rosemary salt triple cooked chips (vg) 3

## TO SHARE

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<p>Chorizo, spicy meatballs in tomato sauce, potato bravos, salt and pepper squid, olives and a selection of bread</p> <p>25</p>	<p>Vegetarian mezze, babaganoush, hummus, roasted peppers and feta, Olives, kefalotyri &amp; flatbread (v)</p> <p>20</p>
<p>Homemade nachos, cheese sauce, sour cream, guacamole, salsa &amp; jalapenos</p> <p>15</p>	<p>Owton's sausage board selection of sausages , onion rings, piccalilli &amp; triple cooked chips</p> <p>25</p>
<p><i>Add smoked BBQ brisket</i></p> <p>3</p>	<p>Kilo of chicken wing BBQ or sweet &amp; spicy</p> <p>25</p>

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Celso Muniz Morales, 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