



THE TRINITY BELL

FULLER, SMITH & TURNER

This week's chef's signature dishes

MEAT:

- Chargrill rump steak (8oz), slow roasted tomato & mushroom.
- Pan roasted duck breast, cauliflower puree & plum compote.
- Slow braised lamb shank, crispy rosemary, red wine jus.
- Confit pork belly, apple puree, crispy parsnips.

VEGETARIAN

- Burrata, basil pesto & crispy kale.
- Portobello mushroom steak, avocado chimichurri
- Roasted chickpea stuffed sweet potato, tahini dressing.

FISH

- Pan roasted sea trout, pea puree, olive, celery & raisin salsa.
- Sea bream, butternut squash caponata & puree.
- Herb crusted hake, parsley sauce.
- Pan roasted cod lion, coconut & sweet potato sauce, pickled cucumber.

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

T: 020 7283 5836

18-22 Creechurch Lane, London EC3A 5AY



@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 at risk of cross contamination by other ingredients