



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

SMALL PLATES

Lamb kofta, tzatziki, toasted flatbread 6
Chorizo & Red Wine, Ciabatta 6
Tempura king prawns & Japanese mayo 6
Avocado & Pesto Bruschetta, Roasted
Tomato Salsa 6

Buffalo Chicken Wings, Blue Cheese Dip 7
Honey & mustard sausages, dijon mayo 6
Salt & pepper squid, smoked paprika aioli 8
Harissa, Nut & Roast Garlic Hummus,
Focaccia (v) 5
Marinated olives (vg) 4

BURGER SELECTION

All our burgers are served with Triple Cooked Chips

Applewood smoked cheese burger, pickled red onions & tomato 13

Southern Fried chicken burger, gem lettuce & red onion 12

Crispy soft shell crab burger, guacamole, sweet soy, green chilli & mango mayonnaise 16

Chickpea Falafel burger, tomato, onion, lettuce, gherkin & cumin mayo 10

TO SHARE

Homemade nachos, cheese sauce,
sour cream, guacamole, tomato salsa
& jalapenos 15

BBQ pork ribs, chicken wings, lamb
kofta, Cajun spiced potato wedges,
London Pride battered onion rings &
Fuller's BBQ sauce 25

Kilo of chicken wings BBQ
or sweet & spicy 25

Butternut squash arancini, hummus,
focaccia, sweet potato fritters & olives (v) 16

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