



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

South Coast Pork Belly, Apples, Ginger & Hazelnuts 5.5	Breaded Halloumi, Sweet Chilli Jam (v) 5
Tea & Hop Smoked Haddock & Spring Onion Fishcake, Chive Hollandaise 5	Chicken Wings, Sweet & Spicy 7
Wild Mushrooms on Toast, Tarragon Cream Sauce (v) 7	Honey & Mustard Sausages, Dijon Mayo 6
	Smoked Aubergine , Lemon & Tahini Dip & Chargrilled Flatbread (vg) 5
	Marinated Olives (vg) 4

BURGER SELECTION

All our burgers are served with Triple Cooked Chips

Applewood Smoked Cheese Burger, Pickled Red Onions & Tomato 12.50

Southern Fried Chicken Burger, Gem Lettuce & Red Onion 12

TO SHARE

Nacho Platter

Homemade Nachos, Cheese Sauce, Sour Cream, Guacamole, Tomato Salsa & Jalapenos (v) 15

BBQ Platter

BBQ Pork Ribs, Chicken Wings, Lamb Kofta, Cajun Spiced Potato Wedges, London Pride Battered Onion Rings & Fuller's BBQ Sauce 25

Chicken Wing Platter

Kilo of Chicken Wings BBQ or Sweet & Spicy 25

Mezze Platter

Olives, Hummus, Falafel, Babaganoush, Mastelo Cheese, Red Peppers & Greek Feta Dip, Flatbread 20

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