





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

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SNACKS 4

Small rosemary focaccia, oil & vinegar (v)

Marinated olives (vg)

SMALL PLATES

Chicken wings BBQ or sweet and spicy 7

Honey and mustard sausages, Dijon mayo 6

Fried artichokes and parsley crumbs 6

Crispy squid, chili and coriander 7

Fish goujons and tartare sauce 7

Triple cooked chips, truffle oil, parmesan 6

Babaganoush and flatbread 5

Hummus and flatbread 5

Falafel and tzatziki 6

Cauliflower and spinach pakora, almond and coronation mayo 6

TO SHARE

Chorizo, spicy meatballs in tomato sauce, potato bravos, salt and pepper squid, olives and a selection of bread 25

Homemade nachos, cheese sauce, sour cream, guacamole, salsa and jalapenos 15

Add smoked BBQ brisket 3

Vegetarian mezze, babaganoush, hummus, roasted peppers and feta, Olives, kefalotyri and flatbread (v) 20

Owton's sausage board selection of sausages, onion rings, piccalilli and triple cooked chips 25

Kilo of chicken wing BBQ or sweet and spicy 25

Celso Muniez 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