

Menu

Nibbles & Sharers

- Foundry bar nuts, chilli, rosemary £3.8
Chorizo, honey £6.5
Garlic bread soldiers, Foundry house dressing dip (v) £7.5
Garlic bread, fior di latte mozzarella, Harry's Bar dressing dip £9.8
King prawns in garlic butter, homemade bread small £10.8, large £21 (ideal for two to share)

Starters

- Soup of the day, homemade bread £6.5
Burrata, heritage tomatoes, truffle, honey £9.5
Prawn cocktail, thousand island dressing, pumpernickel bread £8.5
Bresaola, rocket, Parmesan, Harry's Bar dressing £9
Crispy whitebait, jalapeno tartare sauce, lime £5.5

Mains

- Chicken schnitzel, Parmesan, Foundry house dressing dip, rocket, lemon, fries (gf) £20
Sirloin minute steak (8oz served medium rare), peppercorn sauce, fries £28
Fish of the day – *please see the specials board* EMP
Field mushroom, Beluga lentil stroganoff, green salad (ve) £14.5
Roast belly of Surrey pork, Bramley apple sauce, all the trimmings £19.5 (*Sundays only*)

Salads & Sides

- Field mushroom, Beluga lentil stroganoff, green salad (ve) £14.5
Tender stem broccoli, soy, chilli, ginger, garlic £6.5
Mixed salad, cucumber, cherry tomatoes, Foundry house dressing £6
Tomato, red onion, rocket salad, vinaigrette £5.5

Foundry chopped salad

- Gem lettuce, rocket, peppers, peas, cucumber, avocado, pomegranate, tarragon dressing £10
add poached chicken breast £5.5
Fries £4.8
Truffle & Parmesan fries £5.8

Puddings & Cheese

- White chocolate crème brulee, frozen Summer berries £7
Warm apple & almond tart (ve), Madagascan vanilla ice cream £7
Affogato, Madagascan vanilla ice cream, espresso, biscotti £7 add Amaretto £4
Warm salted caramel sticky toffee sponge pudding, jug of cream £8
Foundry coupe, pistachio & chocolate ice creams, whipped cream, chocolate sauce £7.5
Ice creams & sorbets: choose from vanilla, chocolate, strawberry, black treacle & rhubarb & raspberry (ve) ice creams; lemon, mango sorbets 1 scoop £3, 2 scoops £5.5, 3 scoops £7.5
Chef's three cheese selection, cider apple chutney, grapes, Miller's Damsels crackers £12.5

Foundry Pizzas

Our dough is made fresh everyday, our mozzarella is fior di latte.

Vegan cheese available on request

Marinara (tomato, garlic, oregano (ve)) £10

Margherita (tomato, mozzarella (v)) £12.5

Florentina (tomato, mozzarella, spinach, egg (v)) £14.5

Napoli (tomato, mozzarella, anchovies, capers, olives) £14.8

Fonderia (tomato, mozzarella, nduja, spicy napoli sausage) £16.5

Hawaiana (tomato, mozzarella, ham, pineapple, pink peppercorns) £15.5

Verdura (tomato, mozzarella, aubergine, courgette, rocket, basil oil (v)) £14.5

Tartufo (fior di latte mozzarella, chestnut mushroom, truffle, Parmesan, rocket (v)) £16.5

Extra toppings £1.5

*Prices include 20% VAT. We take Visa, Mastercard & Maestro, **sorry, no cash**. An optional 12.5% service charge is added to every bill – 100% of this goes to the bar, restaurant & kitchen team. Please let us know any dietary requirements & allergies, and we will advise on alternatives. We can't guarantee our dishes are allergen-free, and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes.*