











Nibbles

Foundry bar nuts, chilli & rosemary £3.8 Spanish olives £3.8

Chorizo & honey £6.5 Homemade bread served with Harry's Bar dip £7.5

Dirty fries with BBQ sauce £5.5

Sandwich / Toasties served with Crisps

Treats

Available 11 am until 4 pm (Tuesday - Saturday)

Beef pastrami, dill pickle & American mustard sandwich £8.5

Churros, cinnamon sugar & chocolate sauce £7 (Please allow 10mins)

Ham & cheese toastie £7.5 Cheese & tomato toastie £6 Tunnock's teacake £1.5 Croissant, jam & butter £3.8

Starters

Soup of the day with homemade bread £6.5 Burrata, heritage tomatoes, truffle & honey £9.5 Bresaola, rocket, Parmesan & Harry's Bar dressing £9 Prawn cocktail, Thousand Island dressing & pumpernickel bread £8.5 Crispy whitebait, jalapeno tartare sauce & lime £5.5 Tempura prawns with sweet chilli sauce £10.5

Mains

Chicken schnitzel, Parmesan, Foundry house dressing dip, rocket, lemon & fries (gf) £20 Grilled Sirloin minute steak (8oz served medium rare), peppercorn sauce & fries £28 Fish of the day – please see the specials board £MP Field mushroom, Beluga lentil stroganoff & green salad (ve) £14.5 Rigatoni pasta, chargrilled aubergine, chilli tomato sauce & smoked mozzarella £8.5 (S) £14.85 (L)

The Foundry chopped salad

Gem lettuce, rocket, peppers, peas, cucumber, avocado, pomegranate & tarragon £10 Foundry chopped salad with poached chicken breast £15.5

Roast belly of Surrey pork, crackling & apple sauce £19.5 Four-hour pot roast Irish beef brisket & Yorkshire pudding £22.5 (served with all the trimmings)

Salads & Sides

Tender stem broccoli, soy, chilli, ginger & garlic (gf) £6.5 Mixed salad, cucumber, cherry tomatoes & Foundry house dressing £6 Tomato, red onion, rocket salad & vinaigrette £5.5 Greek salad £7.5

Fries £4.8 add curry sauce £1 or peppercorn sauce £1.5 Truffle & Parmesan fries £5.8 Dirty fries with BBQ sauce £5.5

Puddings

add Amaretto £4

Ice creams & Sorbets

Chocolate mousse & kirsch cherry £6.5

(one scoop £3, two scoops £5.5, three scoops £7.5)

White chocolate crème brulée & summer berries £7

Vanilla, or chocolate, or strawberry, or black treacle ice cream

Warm apple & almond tart (ve) & Madagascan vanilla ice cream £7

Rhubarb & raspberry ripple ice cream (ve)

Affogato, Madagascan vanilla ice cream, espresso & biscotti £7

Lemon or mango sorbet

Warm salted caramel sticky toffee sponge pudding & jug of cream £8 The Foundry Sundae, pistachio & chocolate ice cream,

whipped cream & chocolate sauce £7.5

Chef's Three Cheese Selection

Cider apple chutney, frozen grapes, Miller's Damsels crackers £12.5

Young Diner's Menu

Two courses for £9

Our Young Diner's Menu is specifically designed for children up to 12 years of age

Mains

Pudding

Chicken schnitzel & fries, with hidden garden leaves Buttered pasta, cherry tomatoes & parmesan Ham, egg & chips

One scoop of ice cream. Please choose from:

Vanilla, Chocolate or Strawberry

Sauces & Sprinkles. Please choose one sauce &/or sprinkles from:

Chocolate, Raspberry, Strawberry &/or Sprinkles

Prices include 20% VAT. We take Visa, Mastercard & Maestro. SORRY WE DO NOT ACCEPT CASH OR AMEX. 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.





