

The TRINITY ARMS

Snacks & Sharing

Baked ciabatta, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	7.95
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)	6.25
Sticky chicken wings, Korean BBQ, sesame, spring onion	8.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	15.95

Starters & Lighter Dishes

Jersey scallops baked in the shell, chorizo and herb crumb	12.95
Heirloom tomato bruschetta, burrata, olive tapenade and basil (v)	8.95
Grilled shell-on prawns, Café de Paris butter, sourdough	10.95
Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles	8.50

Mains

Jersey white crab and prawn linguini, preserved lemon butter, vine-ripened tomato and chilli	23.95
Dingley Dell pork chop, Thatchers cider and honey glaze, fried egg and hash browns	23.95
Market fish of the day – ask a member of our team for more details	MP
Free-range chicken Milanese, British Pecorino, rocket salad, aioli, caramelised lemon	18.50
Chopped salad, halloumi, beetroot hummus, falafel, pink pickled onions, za'atar yoghurt (v) (veo)	14.50
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	17.95
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	17.95
Minted lamb burger, harissa ketchup, pink onions, feta and cucumber yoghurt, pickled chilli, skin-on fries	17.50
Hot-smoked salmon Niçoise salad, soft-boiled egg, lemon dressing	15.95
rooz ribeye; 28-day aged steak, garlic butter, thick-cut chips, roast tomato and mushroom, rocket salad	32.95
Sauces: Béarnaise / Peppercorn	2.50

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Truffle fries, pecorino, aioli, chives (v)	5.25
Chopped salad, za'atar yoghurt dressing (ve)	5.25	Buttered seasonal greens (v)	4.75
Jersey Royal potatoes, garlic butter (v)	4.50	Garlic ciabatta / with cheese (v)	4.50/6.50

Puddings

Rhubarb and custard blondie, vanilla ice cream, ginger crumble (v)	7.95
Sticky date and toffee pudding, butterscotch sauce, Jersey Dairy vanilla ice cream (v)	7.50
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	7.95
Dark chocolate mousse cake, hazelnut, butterscotch, clotted cream (v)	7.75

Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with Liberation Ale chutney, cornichons, crackers (v)	12.50
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Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	3.75
Two scoops of ice cream and sorbet, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream, illy espresso, Jersey fudge (v)	5.75

Food for thought; 50p from every sale of this dish will be donated to Healing Waves



Healing Waves charity enables local individuals with a physical or mental disability to access the ocean in a safe way

Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing
Dairy-free milks available

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourites...

Espresso Martini
Bourbon Old Fashioned
Classic Negroni

We have a range of dessert wines available - please ask for details

Our Food Ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Jersey Dairy. Vienna Bakery. Easenmyne ltd. FishWise Seafood. Valley Foods. Fungi Delecti.

Le Petit Menage Farm. Jersey Oyster Company. Fin and Feather. Slaney Valley Beef. Jersey Fudge Pot.

liberationgroup.com/suppliers-producers

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

