



## The TRINITY ARMS

### Pub Snacks

Pork sausage roll, piccalilli	3.95	Breaded fish goujons, tartare sauce	4.95
Garlic flatbread with mozzarella and Cheddar (v) (T)	4.95	King prawn scampi, Marie Rose sauce	5.95

**Share all four snacks 16.95**

### Starters

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Potted chicken, ham and herb terrine, Liberation ale chutney, toast (gfo)	7.50
Today's soup, crusty bread, Jersey butter (v, gfo)	5.95
Baked goat's cheese Waldorf salad, pear, celery, pickled and candied walnuts (v, gf)	6.95

<b>To Share:</b> Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.50
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### Flatbread Pizza

Our sourdough pizzas are topped with passata sauce, mozzarella and Cheddar (vegan option available with vegan cheese)

Cured meats; Serrano ham, lomo, mushroom, red onion (T)	10.95
Buffalo mozzarella, sun blushed tomatoes, basil (v) (T)	9.95
Grilled aubergine, goat's cheese, basil, pine nuts (v) (T)	10.50
Chilli salami, chorizo, roasted peppers, rocket (T)	11.50

<b>Sharing Your Pizza?</b> Go half and half on any pizza (T)	11.50
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### Mains

Liberation ale-battered fish and chips, minted peas, tartare sauce, lemon (T)	13.95
Chicken, wild mushroom and cider pie, your choice of mash or hand cut chips, summer vegetables (T)	12.95
Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (gfo) (T)	13.75
<i>Try pairing this with our award-winning Liberation IPA</i>	Add smoked streaky bacon 1.00
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve, gfo) (T)	13.50
Malaysian seafood curry, coriander chutney, rice, shrimp crackers, crispy shallots (T)	16.50
Grilled aubergine and Jersey tomato salad, cucumber, radishes, bulgur wheat, soft herbs (ve) (T)	10.95
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.50
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, piccalilli, rocket salad (gf)	13.50
Dry-aged 10oz sirloin steak, garlic butter, chips, vine tomato, flat mushroom, rocket (gf)	20.95

**PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!**

### Lunchtime Baguettes

Add Jersey hand cut chips 1.75

Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.25
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.50
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.50

(T) These dishes are available to take away and enjoy at home.

Allergen Info: (v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



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## Sides

Jersey hand cut chips (ve, gf)	3.75	Seasonal greens, garlic butter (v, gf)	3.50
Three cheese macaroni cheese (v)	4.50	Liberation ale-battered onion rings	3.00
Rocket and Parmesan salad (v, gf)	3.50	Jersey tomato salad, red onion, basil (ve, gf)	4.00

## Puddings

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v, gf)	5.95
Sticky date toffee pudding, toffee sauce, Jersey vanilla ice cream, brandy snap (v)	5.95
New York style cheesecake, Jersey strawberries, strawberry sorbet (v)	6.95

Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v, gf) 4.50

## Red Wine

The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 19.00   250ml 6.85   175ml 5.00
Valdivieso Merlot <i>Rapel Valley, Chile - jammy plum, cocoa and coffee</i>	Bottle 22.00   250ml 7.95   175ml 5.75
Domaine St Jacques Organic Cotes du Rhone Rouge 2018 <i>Rhone Valley, France - raspberry, strawberry and spice</i>	Bottle 22.00   250ml 7.95   175ml 5.75
Marques de Caceras Rioja <i>Rioja, Spain - smooth and spicy</i>	Bottle 25.00   250ml 9.00   175ml 6.55

### Our Favourite

Tilia Malbec  
*Mendoza, Argentina - plum, blackberry and dark chocolate* Bottle 25.00 | 250ml 9.00 | 175ml 6.55

## Rosé Wine

La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 19.00   250ml 6.85   175ml 5.00
The Bulletin Zinfandel Rose <i>California, USA - raspberry and watermelon</i>	Bottle 20.00   250ml 7.20   175ml 5.25

## White Wine

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia <i>Campania, Italy - crisp, fruity and floral</i>	Bottle 20.00   250ml 7.20   175ml 5.25
The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 20.00   250ml 7.20   175ml 5.25
Valdivieso Sauvignon Blanc <i>Aconcagua Valley, Chile - refreshing, lemon and lime</i>	Bottle 22.00   250ml 7.95   175ml 5.75
Louis Latour Macon-Lugny <i>Burgundy, France - floral, citrus and apple</i>	Bottle 27.00

### Our Favourite

Johnson Estate Sauvignon Blanc  
*Marlborough, New Zealand - passionfruit and grapefruit* Bottle 26.00 | 250ml 9.40 | 175ml 6.80

## Sparkling Wine

Veuve Clicquot Yellow Label Brut NV Champagne <i>Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish</i>	Bottle 55.00
Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i>	200ml 7.00

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