



## The TRINITY ARMS

### Pub Snacks

Honey glazed spiced chorizo, coriander aioli	5.95	Garlic and cheese bread with fresh parsley	4.95
Liberation battered Monkfish bites, green chilli & ginger dressing	7.25	Baked cheese Nachos, Nduja sausage, jalapenos, sour cream	5.95

**Share all four snacks 16.95**

### Starters

Scottish smoked salmon, horseradish crème fraiche, dill & cucumber salad	8.95
Smoked ham hock and pistachio terrine, piccalilli, toasted sourdough	7.65
Today's soup, crusty bread, Jersey butter	5.95
Burrata, orange, pine nuts, green leaves, honey dressing	8.95
Salt & pepper calamari, Asian slaw, chilli, soy & ginger dipping sauce	7.95

<b>To Share:</b> Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.95
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### Sunday Roasts

Our roasts are served with roast potatoes, glazed root vegetables, seasonal greens, Yorkshire pudding, red wine gravy

Beef sirloin, served medium rare, horseradish sauce	15.50
Roast of the week; please see our specials board	Market price

### Mains

Liberation ale-battered fish and chips, minted peas, tartare sauce, lemon (T)	13.95
Beef & Liberation ale pie, seasonal greens, mashed or chipped potatoes, gravy	13.50
Jersey beef burger, Monterey Jack & traditional burger cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (T)	13.75
<i>Try pairing this with our award-winning Liberation IPA</i>	<i>Add smoked streaky bacon 1.25</i>
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve) (T)	13.75
Baked hake, sweet corn and chorizo risotto, roasted fennel	16.50
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.75
Dry-aged 10oz Sirloin steak, green peppercorn sauce, chips, vine tomato, King oyster mushroom, rocket	22.95

### Sides

Jersey hand cut chips (ve)	3.75	Seasonal greens, garlic butter (v)	3.75
Three cheese macaroni cheese (v)	4.75	Liberation ale-battered onion rings	3.50
Rocket and Parmesan salad (v)	4.00		

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

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

Allergen Info: (v) Veggie friendly (ve) Vegan friendly Please ask a manager about our gluten friendly options. 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.



Recycled (FSC) paper & designed for single use only.



## Puddings

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)	6.50
Vanilla panna cotta, elderflower, mixed berry salad	6.75
Baked New York style cheesecake, raspberry sorbet, ricotta shard	7.00
Steamed treacle sponge and vanilla custard	6.00
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v)	4.25
<i>(50p from every sale of this dish will be donated to the Burnt Chef Project)</i>	



THE BURNT CHEF  
PROJECT

**The Burnt Chef Project** is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Red Wine

The Paddock Shiraz <i>Murray Darling, Australia - red berries and peppery spice</i>	Bottle 22.00   250ml 7.95   175ml 5.75
Valdivieso Merlot <i>Rapel Valley, Chile - jammy plum, cocoa and coffee</i>	Bottle 24.00   250ml 8.65   175ml 6.30
Domaine St Jacques Organic Cotes du Rhone Rouge 2018 <i>Rhone Valley, France - raspberry, strawberry and spice</i>	Bottle 24.00   250ml 8.65   175ml 6.30
Marques de Caceras Rioja <i>Rioja, Spain - smooth and spicy</i>	Bottle 26.00   250ml 9.35   175ml 6.80

### Our Favourite

Tilia Malbec  
*Mendoza, Argentina - plum, blackberry and dark chocolate*

Bottle 27.00 | 250ml 9.75 | 175ml 7.05

## Rosé Wine

La Maglia Rosa Pinot Grigio Blush <i>Veneto, Italy - light with red fruit flavours</i>	Bottle 21.00   250ml 7.55   175ml 5.50
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 22.00   250ml 7.95   175ml 5.75
The Paddock Chardonnay <i>South Eastern Australia - juicy peach and tropical fruit</i>	Bottle 21.00   250ml 7.55   175ml 5.50
Valdivieso Sauvignon Blanc <i>Aconcagua Valley, Chile - refreshing, lemon and lime</i>	Bottle 24.00   250ml 8.65   175ml 6.30
Louis Latour Macon-Lugny <i>Burgundy, France - floral, citrus and apple</i>	Bottle 28.00

### Our Favourite

Johnson Estate Sauvignon Blanc  
*Marlborough, New Zealand - passionfruit and grapefruit*

Bottle 27.00 | 250ml 9.75 | 175ml 7.05

## Sparkling Wine

Veuve Clicquot Yellow Label Brut NV Champagne <i>Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish</i>	Bottle 65.00
Vitelli Prosecco NV <i>Veneto, Italy - citrus, elderflower and apple</i>	200ml 7.50

## TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.  
If your phone does not support this please visit this website: <https://bit.ly/trinityJE>

