



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 (T)	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 (T)	7.95
Beetroot carpaccio, black olive, vegan pesto, pine nuts, dressed rocket (ve)	7.95

To Share: Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.95
Cured meats selection, olives & cornichons, extra virgin olive oil, crusty bread	10.95 / 17.95

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
Chicken burger- breaded free range chicken breast, baby gem lettuce, crumbled feta cheese, pickled red onions, mayo, hand cut chips	13.25
	<i>Add smoked streaky bacon 1.25</i>
Baked hake, sweet corn and chorizo risotto, roasted fennel	16.50
Duck leg, hoisin glaze, chard, pak choi, fried egg, sticky fried rice, sesame seeds	16.95
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.75
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, piccalilli, rocket salad	13.50
Grilled Jersey asparagus, tofu, spring greens, cherry tomato, buckwheat, vegan sour cream, Dukkah (ve)	13.95
Dry-aged 10oz Sirloin steak, green peppercorn sauce, chips, vine tomato, King oyster mushroom, rocket	22.95

Lunchtime Baguettes

Add Jersey hand cut chips	1.75
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.50
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.75
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.65

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.



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		

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
Simple cheese selection, chutney, grapes, crackers		8.50 for two to share	12.50
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v)			4.50
<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.

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island's producers as possible. We work with suppliers and friends 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 around Jersey and the UK, delivering it fresh into our kitchens six days a week.

1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Fungi Delecti Ltd - Trinity

The map shows the parishes of Jersey: ST. OUEN, ST. MARY, ST. JOHN, ST. LAWRENCE, ST. PETER, ST. HEЛИER, ST. SAVIOUR, GROUVILLE, ST. BRELADE, ST. MARTIN, and ST. CLEMENT. Numbered pins indicate the locations of the suppliers and producers listed on the left.

OUR SUPPLIERS & PRODUCERS



TO ORDER AND PAY JUST SCAN THE QR CODE
AND PUT IN YOUR TABLE NUMBER.

