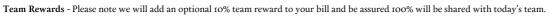
# The TRINITY ARMS

# Sunday

Pub Snacks & Sharing			
Baked ciabatta, Jersey Dairy butter, cold-pressed rapeseed oil (v) (veo)			4.95
Roasted beetroot hummus, walnuts, feta, grilled flatbread (ve)			5.95
Wild mushroom arancini, truffle aioli, Parmesan (v) (veo)			5.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime			8.95
Starters			
Salt beef brisket, capers, charred pickled onion, smoked mayonnaise			
Butternut squash carpaccio, smoked chilli jam, sage crisps, whipped feta, toasted seeds (ve)			8.50
Caramelised cauliflower and Parmesan soup, Liberation Ale, Marmite and Cheddar cheese straws			
Whipped smoked mackerel pate, beetroot tartare, capers, dill, sourdough toast			
The Great British Sunday Roast All served with roast potatoes, Yorkshire pudding, see	asonal vegeta	bles, and red wine jus	
Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce Roast pork loin, crackling and apple sauce			19.95 18.95
Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)			
Mains			
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce			
70z beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries			
Roasted beetroot and barley risotto, heritage squash, kale crisps, horseradish, toasted seeds (ve)			
Sides			
Cauliflower cheese, thyme crumb	4.95	Thick-cut pub chips or skin-on fries (ve)	4.50
Skin on fries, garlic mayo, Italian hard cheese	<i>5.5</i> 0	Liberation Ale-battered onion rings	4.95
Seasonal green vegetables, garlic butter	<i>5</i> .95	Garlic buttered ciabatta / with cheese	4.95/6.95





# **Puddings**

Dark chocolate and coffee brownie, raspberry sorbet, maple granola (v)	8.5o
Sticky date and toffee pudding, butterscotch sauce, Jersey Dairy vanilla ice cream (v)	7.25
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (ve)	7.50
Bramley apple, blackberry and almond crumble, Jersey Dairy vanilla ice cream or vanilla custard (v) (veo)	7.50

#### Cheese

Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton

Served with Liberation Ale chutney, cornichons, crackers (v)

# Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!

Affogato; vanilla ice cream, illy espresso, Sue's fudge (v)

5.50

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



Healing Waves is a Jersey charity that enables 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 Perhaps try one of our seasonal hot chocolates?

Dairy-free milks available.

#### **After Drinks**

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

Espresso Martini Bulleit 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. Pottage Farm Eggs. Stoddart's Scottish Beef.

liberationgroup.com/suppliers-producers



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

