

The
TRINITY
ARMS
FATHER'S DAY

Aperitifs

Bloody Mary / Hugo's Royale Spritz / Margarita

Snacks & Sharing

Sourdough focaccia, Jersey Dairy butter, radishes, salted anchovies **6.2**

Marinated Gordal olives (ve) **4.9**

Summer crudités, sweet potato hummus, za'atar (ve) **6.4**

Charcuterie - prosciutto crudo, salami Milano, cured pork collar, focaccia and olives **15.7**

Two Course 31 / Three Course 37

Starters & Salads

Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles

Green pea, mint and coconut soup, sourdough focaccia (ve)

BBQ pulled pork taco, chipotle chilli sour cream, pineapple salsa

Beetroot cured salmon, potato salad, horseradish and buttermilk dressing, watercress

Vietnamese crispy squid salad, loads of herbs, lime, chilli and ginger dressing

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce

Roast pork loin, crackling and apple sauce

Chicken half, proper bread sauce

Trio of roasted meats, with all the trimmings

Roasted butternut squash, lentil and kale Wellington, mushroom gravy (ve)

Mains

Beer-battered fish and chips, tartare sauce, minted peas or curry sauce

Malaysian style seafood curry, monkfish tail, mussels, sticky coconut rice, lime, shrimp crackers

Liberation burger, smoked bacon relish, Monterey Jack, Dijon mayo, pickles, skin-on fries

Sweetcorn gnocchi, oyster mushrooms, tarragon butter, broad beans, pecorino crumble (v)

Sides

Cauliflower cheese, thyme crumb (v) **5.2**

Thick-cut pub chips or skin-on fries (ve) **5.3**

Beer-battered onion rings **4.9**

Roast potatoes, aioli, crispy onions (v) **4.5**

Grilled hispi, garlic butter, aioli, crispy onions (v) **6.5**

Sweet potato wedges, sour cream, chilli jam (v) **4.5**

Puddings & Cheese

Classic sticky toffee pudding, rum and raisin ice cream (v)

Burnt Basque cheesecake, rhubarb and custard (v)

Lemon cake, whipped yoghurt icing, raspberries, pistachio praline (ve)

Dark chocolate delice, passion fruit curd, caramelised white chocolate (v)

British artisan cheese, Liberation Ale chutney, cornichons and crackers (v) **£6 supp**

Nearly Full?

Three little Biscoff doughnuts (ve) **4.5**

Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo) **4.7**

Affogato; vanilla ice cream, illy espresso, little biscuits (v) **5.9**

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



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

Tea & Coffee

We have a wide selection of hot drinks – please ask to see the full menu

After Drinks

A few of our favourites:

Tiramisu Espresso Martini

Irish Coffee

Negroni

You can find the full selection of cocktails, brandies, whiskies, rums and liqueurs in our drinks menu

Our Food Ethos

Our ethos is simple: to source quality, seasonal British produce that is sustainable, traceable and local wherever possible - creating consistent and innovative menus that offer great value that exceeds expectations.

Cooking everything from scratch, we work with passionate suppliers who care as much about quality, provenance and sustainability as we do.

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.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info -Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for detailed allergy and calorie information.