



The TRINITY ARMS

Pub snacks

Pork pie, piccalilli	4.00	Popcorn shrimp, paprika mayo, lemon	6.00
Calamari, lemon rapeseed mayo	6.50	Jersey rarebit crumpet (v)	4.50

Starters

Steamed moules, white wine, garlic, tarragon & cream sauce, sourdough bread	8.00
Summer white bean minestrone soup, herb garden pesto, bread (v)	6.50
Ham hock & pea terrine, grilled toast, pink pickled onions, Liberation Ale chutney	7.00
Whipped ricotta, peas, broad beans, mint, charred asparagus salad, lemon dressing (v)	7.50
Jersey scallops, sweetcorn puree, chicken crackling, truffle dukkah	9.50

Sharing boards

Ploughmans board; cured meats, ham terrine, pork pie, beef brisket nugget, truffle mayo, Jersey rarebit crumpet	18.50
Jersey seafood board; popcorn shrimp, calamari, crab bonbon, stout cured smoked salmon, prawns, pickled fennel	18.50

Sunday roasts

All our roasts are served with roast potatoes, glazed root vegetables, seasonal greens, Yorkshire pudding, carrot puree, cauliflower & leek cheese, red wine gravy

Beef sirloin, served medium rare, horseradish sauce	15.50
Roast of the week; please see our specials board	Market price
Jersey fish, the best catches served with all the roast trimmings and white wine & tarragon sauce	Market price

Pub mains

Liberation Ale battered fish, chips, crushed minted peas, tartare sauce	13.00
Jersey beef burger, smoked bacon, Monterey Jack, relish, Dijon mayo, brioche bun, chips	14.00
Steamed moules, white wine, garlic, tarragon & cream sauce, chips, sourdough bread	15.00
Sweetcorn gnocchi, peas, broad beans, asparagus, wild mushrooms (v)	12.50
Roasted summer vegetables, toasted fregola salad, soft garden herbs, lemon dressing (ve)	11.50

(v, ve) Not just for veggies and vegans.

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.



The TRINITY ARMS

Flatbread pizzas

Our sourdough pizzas are made with Italian tomato sauce and grated cheddar & mozzarella

Cured meats; serrano ham, lomo, mushroom, red onion	11.00
Chilli salami, chorizo, peppers, rocket	11.00
Sun blushed tomatoes, buffalo mozzarella, basil (v)	10.00
Whipped ricotta, peas, broad beans, asparagus, garden herbs (v)	10.00
Weekly special; please ask a member of our team for more information	

Sides

Hand cut chips, sea salt (v)	3.75	Sweet potato fries (v)	4.50
Royals, Jersey butter, parsley (v)	4.00	Garden herb & cress salad, radishes (v)	4.00
Peas, broad beans, mint, bacon	3.50	Vine tomatoes, basil & red onion salad	4.50
Grilled cabbage, herb butter, crispy onions (v)	3.50	(v)	

Puddings & cheese

Sticky toffee & date pudding, toffee sauce, vanilla ice cream (v)	6.00
Grilled peaches, honey, thyme, crème fraiche, amaretti biscuits, raspberry sauce (v)	6.50
New York style cheesecake, strawberry, mint & lime salad, strawberry sorbet (v)	6.50
Triple chocolate brownie, salted caramel ice cream, popcorn (v)	6.00
British cheeses, raisin & walnut toast, oatcakes, chutney, fruits	8.50
Nearly full? Affogato; Jersey Dairy ice cream, espresso, biscuit (v)	4.00

Liberation Group & Butcombe Brewery - Best Food Offer – Publican Awards 2019

(v, ve) Not just for veggies and vegans.

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.