

We open 7 days a week

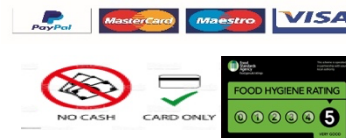
Lunch : 11:30AM – 2pm

Dinner: 5:30pm – 10 pm



HOTEL TRINITY

Takeaway Menu



Starters 	 Meat
Chicken and goat liver pâté With onion, mushroom, croutons (gf*) 7	Supreme of chicken, onion puree, potato pavé, with garlic cheese (gf) 20
Soup of the day or the chief's choice Served with cream bread and butter (Vg) 8	Welsh 10oz 28 day aged sirloin steak with butter baby potatoes, gardens fresh Salad and Bearnaise sauce. Pairing with : Bodege Ray, Reserve Malbac, Mendoza, argentina'2017. 25
Veg	Fish 
Charred Cabbage- Pickled mushroom, chili and Turnip 12 Dressed salad, with balsamic glaze 10 Mushroom Pudding- Black garlic, hen of the woods, artichoke 18	Hot sea King prawn – parsley butter (gf) 15 Cornish Cod – spider crad, brown butter and yesterday's bread. Pairing with Guilhelme Goisot, Saint Bris Sauvignon Blanc, burgundy, Franch '2020. 18 Dressed salad, with balsamic glaze 12
Sides	Deserts 
Honey & Thyme roasted carrots (Vg) 8	Mango & Malibu crème brûlée, coconut shortbread (v, gf*) 15
Fries, with hot sauce (Vg) 7	Trinity's special Churros Dusted with cinnamon & served with caramel sauce 20
	Chocolate brownie, ice cream (v, vg*) 15
Hotel Trinity 17 St Mary St, Swansea SA1 3LH, United Kingdom Contact no: +44 1798 49847; Website: www.trinityswansea.com	



Red Wine

L'Archetipo, Aglianico IGT, Puglia, Italy '2014
Smooth and spicy sweet red fruits, medium body
with leather and tobacco.
250 ml-18 Bottle-45

Bodega Ray, Reserve Malbac, Mendoza, argentina' 17
Deep red cherry, fragrant red fruits, touch of spice,
violets, fresh, smooth tannins
250 ml- 15. Bottle- 40

Boundary Line Shiraz. South East Austrelia 2018
250 ml- 12. Bottle- 35

Rose' Wine

Rosé - Domaine les Terres Promises, L'Apostrophe,
Provence, France '2019

Watermelon and summer red fruits, medium-bodied
and refreshing leading to a dry juicy finish

250 ml- 15 Bottle - 40

Please note that our dishes may contain
allergens that may not be suitable for you. If you
have any dietary requirements, please let us know.
Also, we are only receiving payment through
cards, google pay and apple pay to ensure the
safety of our customers.
gf - Gluten Free | n - Nuts | vg - Vegan



White Wine

Guilhelme Goisot, Saint Bris Sauvignon
Blanc, burgundy, Franch '2020.
Bright and fresh acidity, dry aromatic lemon citrus with
loads of white peach.
250 ml-15 Bottle-40

Canaletto Pinot Grigio delle. Venezie IGT- Italy, 2019
250 ml- 12. Bottle- 30

Loureiro, 'Gorro' Vinho Verde, Lima Valley, Portugal 20
Green pear, white peach and quince with an incredible
saline, so & creamy acidity. 250 ml- 20 Bottle- 55

Champagne

Larmandier-Bernier, Extra Brut, Grand Cru, Blanc
de Blancs 'Vieille Vigne du Levant' '2012

Bottle - 130

For social distancing

Please give us a call or text on **01798 49847** on
your arrival with car reg. no. We will bring food
out for you.

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References:

- B.M. and Cachia, G. (2020) *Menu engineering re-engineered: pricing and menu placement decisions*. International Journal of Hospitality Management, 87, p.102504.
- David (2018) USE OF MENU DESIGN TECHNIQUES: EVIDENCE FROM MENU CARDS OF RESTAURANTS IN U.K. Advances in Hospitality and Tourism Research (AHTR), 10(3(4)), pp.205–227.