



Hello and welcome, I'm happy that you can see this menu. I create this menu many times it's one of my favourite menus that I will put on the paper but it is going to be used in many places it's a mix between Ala carte and normal menus used in any of the restaurants above the three stars it can be used for normal events or can be used in weddings or privates it's a simple menu that offer a mix of everything . I make this menu with love and passion it's one of my favourite menus, that I put in my hotel kitchen. Nestled in the heart of London, Trinity Hotel is more than just a place to eat; it's a celebration of flavours inspired by our love for French cuisine. Our culinary journey began with a passion for combining traditional recipes with modern twists, creating a unique and unforgettable dining experience. Each dish on our menu is a nod to the rich cultural tapestry that has shaped our culinary philosophy. From the bustling street markets of France to the quaint family kitchens, we draw inspiration from the authentic and diverse flavours that have captured our hearts. At Trinity Hotel, we believe in the beauty of simplicity and the power of fresh, locally sourced ingredients. Our commitment to sustainability extends from the farm to your plate, ensuring that every dish not only delights your palate but also respects the environment.

Our Signature Dishes:

Allow us to guide you through our menu's highlights. The Creme Brulé is a culinary masterpiece, blending [key ingredients] in a harmonious dance of flavors. It's a tribute to the skilled artisans and farmers who make our dishes possible. With all this now I wish you all to enjoy your stay and our food. And I hope see you next time Trinity Hotel. Our merge profit it's a maximum 60%.



STARTER

Duck and orange pate

Garden shred salad and homemade onion marmalade top up with chef made in house grapes glaze. £10

Salmon Rillettes

Crusty homemade bread tops up with fresh salmon from the sea and cream cheese from the local farms and herbs from the garden. £8

Garden salad mix

Fresh garden salad mix whit isle of white tomato and farm cheese topped up whit the fresh live oil and homemade goat cheese. £10

MAIN'S



Cumin-crusted Lamb chop

Crush potatoes from the Uk farmers, freshly made Ligurian pesto served white a fennel fronds and olive and olive drizzle. £14

One-pot Chicken chasseur

Creamy mash potatoes serve up whit the creamy sauce and pickle street up from the barrel and fresh parsley. £14

Lobster Thermidor

Enjoy lobster from the Mediterranean Sea top up white a glaze off butter creamy sauce and golden rice. £ 18

DESERT

Chef special Pana Cota

Fresh summery fruit and vanilla ice cream £ 8



Cream Brule

Caramelizing sugar and summer fruited. £8

Homemade Brownies.

Ice cream and freshly made chocolate sauce £10.

Sticky toffee pudding

*Vanilla ice cream and homemade caramel sauce
£9*

BEVREAGE

Wine

Pinot Noir (2016) ½ £15 / 30

Merlot (2020) £20



Cabernet Sauvignon (2021) £24

Chardonnay (2018) £30

BEER DRAFT AND BOTTLE

HAINEKAN

CORONA

STELLA ARTOIS

GUINNESS

Reference:

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