

TRINITY VIEW

Takeaway menu

12pm - 2pm

5pm - 9pm

7 days a week.

We accept cash and card payments.



Find us on social media @HotelTrinity



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Hotel Trinity ****

255 Trinity Walk

Swansea

SA1-2kl

www.hoteltrinity.co.uk

RECOMMENDATIONS

Our chef has recommended some great wine pairings which perfectly complement our delicious dishes.

Pinot Noir with its acidity and bright fruit notes act as a nice foil for the earthy richness in our salt marsh lamb.

Cabernet Sauvignon with its tannins and structure hold up brilliantly against the robust texture and help bring out the flavour of our Gower roast beef.

BEVERAGES

Cans 330ml, Coke, Diet Coke, Tango, Sprite – 2

Wines

Pinot Noir, 750ml bottle. 15

Cabernet Sauvignon, 750 ml bottle. 15

Chardonnay, 750 ml bottle. 12

Prosecco, 750ml bottle. 18

ALLERGENS

If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information.

FOOD SAFETY

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TRINITY VIEW

Takeaway Menu

Available to order 12pm-2pm and 5pm-9pm 7 days a week.
Collection or delivery.



STARTERS

Fresh Penclawdd cockles served with crispy bacon and creamy laverbread. 8

Spinach and ricotta ravioli with sage butter and toasted pine nuts. V 7

Caesar salad with croutons, drizzled with Welsh honey. V 6

Soup of the day, served with homemade fresh crusty bread. 5

MAIN COURSE

Salt marsh lamb served with rosemary roasted potatoes and minted vegetables. 18

Roasted Gower beef served with creamy mashed potato, whole roasted carrots & homemade Yorkshire pudding. 18

Grilled salmon served with lemon roasted baby potatoes and sauteed green beans. 18

Cauliflower and leek casserole served with roasted garlic flatbread. V 14

DESSERTS

Apple cobbler served with crème anglaise. V 6

Baked lemon cheesecake served with sweet berry compote. V 6

Chocolate and salted caramel layer cake filled with chocolate ganache and a creamy sweet, salted peanut caramel. V 6

Chocolate mousse cake drizzled with raspberry sauce and served with fresh raspberries. V 6



Did we do well? Please leave us a review!

References

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