

Trinity H&T&L

Restaurant

Take-away



Food Menu



Free delivery on all orders over £30

Starter

Hummus (V)

Crushed chick peas, Thani, lemon juice, olive oil & garlic.

£5

Grilled veggies (V)

Grilled vegetables with cilantro cream

£6

Spinach Dip (V)

Spinach and artichoke dip served with tortilla chips

£8

Cheese Balls

Cheese from a local farm served with tomato sauce, chilli sauce and mayonnaise

£8

Calamari

Breaded calamari with sweet chili sauce

£10

Main dish

Chicken Steak

served with french fries, vegetables and tomato sauce

£25

Meatballs

Pan-fried, homemade meatballs in a tomato & herbal sauce served with rice.

£15

Salat of the Day (V)

Fresh cucumber, tomato, pepper, mixed lettuce, mung beans, olive, guacamole, and vegan sour cream.

£15



Chef specials

Power Bowl

Quinoa and roasted chicken, topped with olives, tomato and basil *could be paired with Sauvignon Blanc, white wine.

£20

Ribeye Steak

grilled grass-fed ribeye steaks served with potatoes *could be paired with Malbec wine.

£25

Mega Burger

the new signature of ciabatta with beef patty, mushroom, beef bacon, sunny side up egg, and mozzarella cheese

£20

(V)- vegetarian dish

*- optional

All meat and vegetable are freshly collected from Swansea Community Farm.

Trinity HOTEL

Restaurant



Take-away

Beverages

Drinks

Coca-cola	£3
Pepsi	£3
Fanta	£3
Lemonade	£3
Apple/Orange/Mango Juice	£3
J20	£3
Still/ Sparkling water	£3
Tonic	£3

Hot drinks



Cappuccino	£3.5
Latte	£3
Americano	£2.5
Espresso	£1.5
Mocha	£4
Tea	£2

Alcohol l drinks

Sauvignon Blanc (12,5%)	£20
Bottle	
175 ml	£5
250 ml	£7
Malbec (13,5%)	£18.50
Bottle	
175 ml	£4
250 ml	£6
Prosecco (11,5%)	£15
Corona (bottle: 330 ml)	£3.5
Budweiser (bottle: 330 ml)	£3.5

If you suffer from food intolerance or allergy, please inform member staff before placing the order, as our dishes may contain allergens.



home made Dessert

Cheesecake	£5
Muffins	£3
Welsh traditional	£4
Chocolate Pudding	£3
Tiramisu	£4

Delivery every day from 5 pm-9 pm. Order on

www.hoteltrinityrestaurant.co.uk:

Telephone: 019787573122,

Address: Swansea, 34 Piccadilly Lane
SA2 4SD

or use
app



card only,
cash accepted
if you choose
collection



Reference:

- Rarity Consulting (N/A), What are the legislative requirements for food safety? Available at: <https://www.assurityconsulting.co.uk/knowledge/guides/what-are-the-legislative-requirements-for-food-safety> (Accessed on: 13 June 2022)
- Deer M. (2020) Food Hygiene requirements in takeaways. Available at: <https://cpdonline.co.uk/knowledge-base/food-hygiene/food-hygiene-requirements-in-takeaways/> (Accessed on: 13 June 2022)
- Swansea Community Farm (2022), About. Available at: <https://www.swanseacommunityfarm.org.uk/> (Accessed on: 15 June 2022)
- Wine Folly (2021), Food and wine pairing basics. Available at: <https://winefolly.com/wine-pairing/getting-started-with-food-and-wine-pairing/> (Accessed on: 10 June 2022)
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- GOV.UK (N/A) Food Safety and responsibilities. Available at: <https://www.gov.uk/food-safety-your-responsibilities> (Accessed on: 5 June 2022)
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