



HOTEL TRINITY

Swansea Coast
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hoteltrinity@live.com



A la Carte **MENU**

**FOR DETAILS ON
ALLERGEN CHARTS
ASK YOU'R SEVER
BEFORE PLACING
ORDER**

Open Times:

Monday 12pm-10pm
Tuesday 12pm-10pm
Wednesday 12pm-10pm
Thursday 12pm-10pm
Friday 12pm-10pm
Saturday 12pm-10pm
Sunday 2pm-10pm

Place orders online at:



Appetizers

Shredded white threaded lobster back Salad crawled from the deep of Ogmore-by-sea of Glamorgan, laying on a bed of lazy Romain lettuce feeding on red juice tomatoes 15.50

Treasure box golden crab cakes with Gower fresh red and yellow sweet peppers garnish with fresh parsley partner with a remoulade sauce 6

Mwmbles runaway laverbread cakes floating in an ocean of aubergine sauce, rains drops of chopped vegan bacon, and a cloud of sour cream garnish with cilantro 11

Wine Pairing

Bollinger Special Cuvee Champagne 75cl 49.00

Would best enjoy with our Creamy shrimp and cockles fettuccine pasta

Ferghettina Franciacorta Brut Rose 2017 29.95

Best enjoy with our Earthy beetroot salad

"Harry" Rondo 2020 750ml 22.00

Best with A Whole rack of smoked beef ribs with chunky chips

Salads

Earthy beetroot salad with fallen from the tree apples swimming in a pool of grapefruit vinaigrette with handmade beetroot chips freckled with sea salt and black raisins 10.06

Swiss cottage leafy garden bowl with vibrant swiss chard, muscle spinach, and crunchy kale. Sauteed with red onions and ginger-infuse oil top with feta cheese and a drizzle of balsamic vinegar 5.35

Favorite of any day Haslet nicoise salad with garlic and thyme creamy white sauce 7.25

Swansea heritage's house salad with Gower fresh pick vegetables dressed with a trinity house dressing and crispy garlic bread 5.35

Add Grill chicken 3.50. Add gurnard 3.50. Add lobster 7.40. Add mackerel 3.50. Add sirloin 5.50

Dylan Thomas voice Swansea belowe introducing the great Surf and turf ocean fresh and Native Welsh Black Cattle best choice with grill lobster tail with garlic butter and T- Bone steak with grill onions 44.50

Classic Lobster Thermidor baked to perfection in a rich butter-full sauce accompanied by roast potatoes and grilled carrots 55.50

Entrees

Char-Pan-fried lamb chops with a delight amora of chop thyme and rosemary, flowing along a river of cranberry sauce that runs into a mountain of creamy garlic mash potatoes and grilled cauliflower 22

A Whole rack of smoked beef ribs with chunky chip and rich silky Au Jus sauce 20.95

Creamy shrimp and cockles fettuccine pasta with garlic bread and a taste of estuary village 16.50

Roast duck with a quack quack's cherry sauce and Granny's old fashion pancakes top with wild goose berries 15.50

Mother's Day Platter

Treat mom to an early surprise

Meat platter 25.50

Seafood platter 36

Vegetable platter 14.50

Cheese platter 13.25

Desserts

Egg custard tarts freckle with nutmeg and a sticky raspberry sauce 6

Rice pudding trifle with blue berries and banana custard 5.25

Banana and Nutella crepes with chocolate ice cream and white chocolate sauce top with wipe cream and cherries 7

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