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**“We are at the coast in Swansea,
South Wales ”**

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facebook.com/hoteltrinity****

- ✓ **Dine-in**
- ✓ **Pre-arrival booking**
- ✓ **Takeaway**
- ✓ **Home delivery**
- ✓ **Cash, card, or online payment**
- ✓ **Wearing mask is mandatory**

Hotel Trinity

Swansea, South Wales

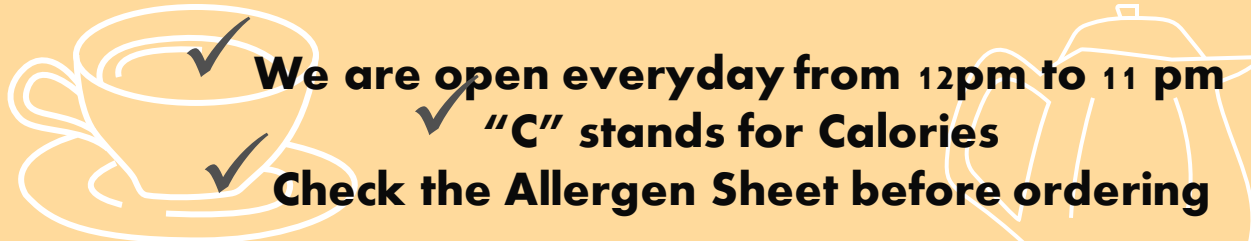


MENU BOOK

“Test the Best Here”



UBER EATS



We are open everyday from 12pm to 11 pm

"C" stands for Calories

Check the Allergen Sheet before ordering

Main Courses

- Scallops with Grapefruit (C 69).....£13**
(Arred pickled onions are relegated to cocktails, and combines them with scallops and ruby red grapefruit)
- Sauvignon Blanc (125 ml/serve).....£15**
(Sauvignon Blanc is a green-skinned white grape variety from the Loire Valley and Bordeaux in France)
- Verdejo (125 ml/serve).....£15.20**
(Verdejo is a variety of wine grape that has long been grown in the Rueda region of Spain)
- Seafood Tostada Chews (C 285)**
.....£13.70
(Seafoods combined with spices and herbs)
- Pinot Grigio (125 ml/serve).....£13.20**
(Dry white wine that has a punchy acidity with flavors of lemons, limes, green apples and honeysuckle)
- Chablis (125 ml/serve).....£13**
(Citrus and white flower aromas with dry, lean, light-bodied flavors of citrus, pear, minerality, and salinity)
- Chicken breast with Asian Barbecue Sauce (C 260).....£11**
(Prepares a sweet, sticky, slightly fiery version using ingredients, like chile sauce, hoisin sauce, rice vinegar and ginger)
- Malbec (125 ml/serve).....£14**
(Plump, dark fruit flavors and smoky finish)
- Shiraz (125 ml/serve).....£14.80**
(Bold with aromatic notes of smoke, black fruit and pepper spice)
- Beef Wellington (C 902).....£12.80**
(Whole filet of beef that is coated with a pâté and duxelles, a combination of minced mushrooms, herbs, and shallots)
- Bordeaux (125 ml/serve).....£13**
(Wine from Bordeaux, France. Red wine made with Merlot and Cabernet Sauvignon)
- California Cabernet (125 ml/serve). £13**
(Good aging potential, complexity, and rich dark fruit notes)
- Vegan jambalaya (Vegetarian)(C 58).....£8**
(Plant-based dinner with this vegan rice and bean one-pot)
- Grüner Veltliner (125 ml/serve).....£14**
(Go-to grape wine for herb-based dishes)
- Vermentino (125 ml/serve).....£14**
(Dry and somewhat oily with flavors of grapefruit and citrus, with a crushed rocky minerality and saltiness)

Side Courses

- Cumin-Spiced Burger with Harissa Mayo (C 97).....£9**
(A delectable mix of mayonnaise, caraway seeds and more harissa)
- Vegan sausage rolls(C 56).....£9.20**
(vegan sausage rolls, made with mushrooms, brown rice miso, mustard and sage)
- Butter Bean, Tuna and Celery Salad (C 144).....£11.50**
(Big, creamy butter beans give a tuna and celery salad terrific heartiness)
- Zucchini Linguine with Herbs (Vegetarian) (C 52).....£8**

Kids Meals

- Leek-and-Pecorino Pizza (Vegan and vegetarian variation available)(C 140).....£10**
- Creamy Chicken Liver Mousse (C 167).....£11.25**
(Prepared with seasoned chicken liver with herbs)
- Vegan pancakes (C 268).....£9.50**

Desserts

- Vegan chocolate party traybake (C 298).....£9**
- Lemon cheesecake with jelly on top (Vegan and vegetarian) (C 321).....£13**
- Chocolate, peanut butter and avocado pudding (C 420).....£10.50**
Diet options available

Drinks

- Beer.....£3.80/125 ml**
- Champagne.....£18 each bottle**
- Cola.....£3.80/125ml**
- Day special juices(ask the flavour)**
.....£4/glass
Ask for diet options

All the prices are VAT included

References

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