

BEVERAGES

RED WINES

CARBANET SAVIGNON 6.00

Fruity and hearty.

PINOT NOIR 8.00

Velvety, with raspberry and cherry.

MERLOT 5.95

Zesty black cherry flavors.

WHITE WINES

SAUVIGNON BLANC 6.00

Fruity flavors.

RIESELING 6.95

Slightly sweet and fruity.

PINOS GRIS 6.50

Crisp and fresh, slightly fruity.

STILL WATER 1.50

SPARKLING WATER 2.00

SODA: COKE, 7UP, FANTA 2.00

JUICE 2.00

SWEET TEA 3.00



HOTEL TRINITY

RESTAURANT

124 Locindon Road

Swansea, Wales

01893 89384

Open Hours 6pm-11pm

Payments can be made via card or cash

STARTERS

FRIES (V) 4.00

Regular or sweet potato fries, served with different dips

NACHOS (V) 6.00

Deluxe tortilla chips with cheese, jalapenos, peppers, pico de gallo and guacamole.

CALAMARI 8.00

Crispy fried squid with garlic mayonnaise and lemon

KING PRAWNS 8.50

Sauteed prawns with chili and toasted sourdough

SALADS

HOUSE SALAD (V) 8.00

Mixed greens, tomatoes, carrots, red onion, cucumbers, red cabbage, lemon.

CRAB COBB 14.00

Fresh crab meat, corn, arugula, asparagus, avocado, lime vinaigrette.

CEASER SALAD 8.00

Chicken breast and romaine lettuce garlic, parmesan, and white wine vinegar

ENTREES

RIB-EYE 25.00

Bone-in rib-eye, grilled and served with asparagus and creamy mashed potatoes. Pair with Carbanet.

SEA-BASS 14.00

Pan-seared freshly caught sea bass, served with scallops.

CHICKEN SUPREME 16.00

Pan-roasted chicken breast with wild mushrooms and a creamy garlic sauce. Best paired with Riesling.

SEA KING RISOTTO 16.50

Lobster, king prawn, crab, and scallop risotto. Best paired with Sauvignon Blanc.

TRUFFLE SPAGHETTI (V) 13.50

Spaghetti with wild mushrooms and mascarpone, served with truffle oil.

CLASSIC FISH AND CHIPS 10.00

Battered and fried cod, served with regular or sweet potato fries.

(V) – Vegetarian Dishes

Please let us know about any dietary requirements or allergies.