



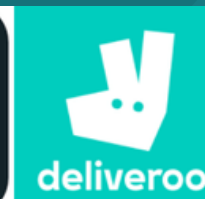
'We are lucky to live in an island that enjoys such a diverse array of food'.
(J. Jefferies 2021) 'Lets embrace that while protecting nature and thinking of our future generations.'



Trinity

Open Mon-Sat 11:00am-10:00pm

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FOOD HYGIENE RATING

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APPETISER

Retro Prawn Cocktail 5.5

Mix Ceviche Pysgod 7.4

Scallops with vintage Champagne sage butter and capers 7.8

Salmon Crudo with Raspberries 6.3

Quinoa and mango salad 4.6



ENTRÉE

Ocean Trout Wellington and Harissa Basmati Rice. 14.5

Vegan Fish and Chip 11.2
Grilled Broccoli with Crispy skinned Snapper and chilli soy sauce. 16.7



Trinity's quick Broad bean, Crab and min Risotto. 14

Green Papaya Satay with Fresh coriander salad and noodles. 13.3

Risotto with Prawns Zucchini Pearls. 12



TRINITY'S CHEF SPECIAL



Making a Delightful Dish for a Special Occasion

Grilled fillets of sea bass with herb risotto, roasted cherry tomatoes and pesto. With flavours reminiscent of the

Mediterranean, this fish recipe from Martin Wishart is a beautiful way of serving crisp-skinned sea bass. The richness of the herb and mascarpone risotto base is countered by the vibrancy of roasted cherry tomatoes and a fragrant basil pesto. Served with a bottle of Award Winning **La Belle Saison Sauvignon Blanc French, 2021**

£47.90

Poached Lobster Tail with Cauliflower and butter sauce.

*Cauliflower done two ways, caramelised and puréed, is here topped with a succulent lobster tail, which has been poached in a rich lobster and brandy stock. This poached lobster recipe from W. Darabbe makes a delightful dish for a special occasion. Served with Bottle **Le Stopgap Chardonnay, Vin De France, 2021***

£55.60

WINE LIST

RED

MARGAUX AC, MAISON SICHEL, 2016, BORDEAUX, FRANCE 125ml glass £7.30 | £35

CHATEAU MALEDAN SUPÉRIEUR 2018, BORDEAUX, FRANCE 125ml glass £4.50 | £26

AZABACHE, RIOJA CRIANZA 2016, SPAIN 125ml glass £7.90 | £30

WHITE

SAUVIGNON BLANC LA PLACE 2019, IGP CÔTES DE GASCOGNE, FRANCE 175ml glass £6.80 | Bottle £26

CHENIN BLANC SECATEURS, A.A. BADENHORST FAMILY WINES 2020, SWARTLAND South Africa 175ml glass £8.20 | Bottle £31

PLANETA CHARDONNAY 2018, SICILY, ITALY, 175ml glass £7.90 | Bottle £50



Reference

- Jefferies,jenny."for the love of the sea."Recipe.meze,12 April 2021, 192-1 page
- Wishart,Martin."great british chefs."Recipe.Martin Wishart.<https://www.greatbritishchefs.com/recipes/grilled-sea-bass-fillet-recipe-risotto-tomatoes-pesto>,336-1 page
- Drabble,william.Great british chef."William Drabble.<https://www.greatbritishchefs.com/recipes/poached-lobster-tail-recipe>
- Johnson, H., Johnson, H. (2013). Hugh Johnson's Pocket Wine Book 2014. United Kingdom: Octopus Books.
- Puckette, M., Hammack, J., Puckette, M., Hammack, J. (2015). Wine Folly: A Visual Guide to the World of Wine. United Kingdom: Penguin Books Limited.1-240page

