

● Dining @ TRIPPLETS ●

Nibbles: with an aperitif or whilst you make your choices

Root Vegetable Crisps £3 • Cheddar & Homemade Pickled Onions £3 • Salted Almonds £3.50
Paprika Cheese Straws £3 • Nocellara Olives £3.50 • Nduja on crispbread £3

TASTING PLATES

*One to try, two more, three to share; order as you want & when you want.
Relax...take your time.*

Cured Meats: Parma Ham, Salami Milano & Chorizo with pickled vegetables (gf) £7

Grilled Heritage tomatoes topped with haloumi
served with a chicory and peashoot salad (v) £6.50

Liverpool Valencia Orange gin & beetroot cured salmon with
sweet pickled fennel & orange segments (gf) £7.50

Exotic mushrooms in a white wine cream sauce on toast + poached egg (v) £7

Smoked halibut with lemon potato salad (gf) £7.50

Tortilla with mixed leaves and tomato & Hendo's relish (v)(gf) £6.50

Belly pork on buttered kale with cidre sauce (gf) £8

Cod baked with a feta & red pepper topping
garnished with roast cherry vine tomatoes (gf) £8.50

Boneless chicken thighs in roasted red pepper cream sauce (gf) £7.50

Strips of rump steak with a fried egg & grilled tomato (gf) £9

Caramelised red onion & goat's cheese tarte tartin(v) £7

Seafood medley: Salmon, smoked haddock, hake & cod in coconut milk with
chilli spices & fresh coriander (gf) £8.50

Sides £3 each: French fries, new potatoes, seasonal mixed veg, house salad, red slaw



Sticky toffee pudding with black treacle sauce & fresh cream £6

Black cherry cheesecake with brandy soaked cherries £6

Chocolate and raspberry sponge tart with berry coulis £6

Fresh fruit salad (gf) £6 laced with rhubarb gin £2 extra

Cheese Board: Yorkshire Blue, Lincolnshire Porter & Yorkshire Fettle
served with homemade oatcakes & caramelised red onion relish £7