

December Dining @ TRIPPETS

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.*



- Liverpool Valencia Orange gin & beetroot cured salmon with sweet pickled fennel & orange segments (gf) £7.50
Exotic mushrooms in a brandy cream sauce on a toast with poached egg (v) £7
Duck liver parfait, cranberry & port relish and homemade oatcakes £7
Fried polenta cake with a rich tomato, garlic & herb sauce (gf)(v) £6.50
Cured meats: Parma ham, chorizo and salami Milano with pickled vegetables (gf) £7
Rice stuffed vine leaves on a vine tomato salad dressed with basil oil (v)(gf) £6.50
Boneless chicken thighs in a white wine & sweet pepper cream sauce (gf) £7.50
Seafood medley in coconut milk with chilli, spices & coriander (v)(gf) £8.50
Caramelised red onion, fig & brie tart on mixed leaves (v) £7
Medallions of pork, sweet potato Dauphinoise & cidre sauce (gf) £8
Baked hake on sun-dried tomato & lemon thyme risotto (gf) £8.50
'Bitter That' slow cooked beef with root vegetables (gf) £8
Stir-fry artichokes, courgettes and spring onions (v)(gf) £7

Side orders £3 each:

French fries, buttered new potatoes, seasonal mixed vegetables, salad, red slaw



- Christmas pudding with rum crème anglaise & fresh cream £7
Passionfruit brulee with coconut cake £6
Meringue nest with soft fruits and fresh cream (gf) £6
Italian chocolate, orange and almond slice with Cointreau crème anglaise £6
Cheese board: Yorkshire Blue, Lincolnshire Porter & Yorkshire Fettle with homemade oatcakes and caramelised red onion relish £7

Trippets Lounge Bar, 89, Trippet Lane, Sheffield S1 4EL Tel 0114 276 2930