

● Brunch @ TRIPPLETS ●

Tables available 12noon-3pm

Offer : Any 2 dishes, a glass of Gallimard champagne & coffee £20pp



Strawberries, blueberries & raspberries topped with crème fraîche (v)(gf) £6

Mushrooms in a white wine & cream sauce
on a toast with poached egg (v) £7

Salmon & crayfish terrine, pea shoot salad & lemon mayonnaise (gf) £7.50

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

Baked figs with brie served with pomegranate vinaigrette (v)(gf)

Sautéed potatoes, pork sausage and tomatoes topped with a fried egg £7.50

Baked Heritage tomatoes topped with feta cheese (v)(gf) £6.50

Cheese burgers with red slaw £7.50

Baked asparagus with Parma ham on mixed leaves (gf)(v) £7

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

Bacon & avocado with lime mayonnaise on toast £7

Arnold Bennett: Flat omelette topped with smoked haddock & cheddar (gf) £8

Lobster risotto with a poached egg (gf) £7

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

Coffee, chocolate brownie and shortbread biscuits £3.50

Side order of fries £3



Live music every week until 3:30pm