

● 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.*



Heritage tomato, watercress & quail's egg salad (v)(gf) £6.50

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

Baked asparagus on toast with a poached egg & Hollandaise sauce (v) £7

Smoked venison salad with celeriac slaw (gf) £7.50

Baked figs with brie served with pomegranate vinaigrette (v)(gf) £7

Smoked halibut with a chive & coriander potato salad (gf) £7.50

Duck liver parfait, spiced plum relish and homemade oatcakes £7

Cured meats: Parma ham, chorizo and salami Milano with pickled vegetables (gf) £7

Boneless chicken thighs in a leek & tarragon cream sauce (gf) £7.50

Stir-fry marinated artichokes, courgettes & pea shoots (v)(gf) £7

Smoked haddock risotto topped with a poached egg (gf) £8

Lamb, tomato & white bean casserole (gf) £8

Baked hake with a wild mushroom & white wine cream sauce (gf) £9

Calves' liver, sweet potato & chive mash and red wine gravy £9

Side orders £3 each:

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



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

Strawberry cheesecake with strawberry coulis £6

White chocolate panna cotta with Pedro Ximenez syrup (gf) £6

Mixed soft fruits with crème fraiche (gf) £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