THE TRITONINN —Brantingham

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

Nibbles

Salt & Pepper Squid. 7 Chilli, Spring Onion & Paprika aioli

Freshly Baked Breads & Olives. 11.5 Selection of Homemade Whipped Butter

Marinated Olives. (vg) 5.5

Hummus Dip. 7
Toasted Pine Nuts, Warm Flatbread

Starters

Soup of the Day 8

Fresh Bread

Baked Sharing Cheese. 14.5

Sourdough Toast, Honey Fig, Roast Garlic, Chutney (V)

Pan Fried Scallops. 13

Parsnip & Miso Puree, Pickled Shimeji Mushroom, Crispy Parsnip

King Oyster Mushroom "Scallops" (vg) 9

Parsnip & Miso Puree, Pickled Shimeji Mushroom, Crispy Parsnip (vg)

Garlic & Herb Arancini. 9.5

Garlic & Thyme Ricotta, Napoli Sauce.

Mussels Cooked in Cider. 11

Bacon, Leeks, Cream Cider Sauce, Crusty Bread

Asian Duck Salad, 10.5

Pomegranate, Cashews, Carrot, Courgette, Soy Chili & Sesame Dressing

Prawn Cocktail. 10.5

Iceberg Lettuce & Bloody Mary Sauce

Creamed Wild Mushrooms. 10

Sourdough Toast (V)

Mains

Beer Battered Haddock. 18

Triple Cooked Chips, Crushed Minted Peas, Hull Pattie

Steak & Ale Pie. 18

Choice of Chips or Mashed Potato, Seasonal Vegetables

Mussels Cooked in Cider. 19.5

Bacon, Leeks, Cream Cider Sauce, Shoestring Fries, Crusty Bread

Pan-Fried Halibut. 28

Shellfish Chowder & Samphire

Brantingham Burger. 17

Double Stacked 4oz Patties, American Cheese, Burger Sauce, Coleslaw, Shoestring Fries (Add Smoked Streaky Bacon for £1.00)

Chicken Kiev. 18

Sweet Potato Fries, Coleslaw

Winter Vegetable Cassoulet (vg). 17

Chickpea, Butterbean & Vegetable Casserole, Mashed Potato

Wild Mushroom, Goats Cheese Tart (v). 19

Slow Cooked Root Vegetables, Truffle Cream Sauce

Sunday Lunch.

(Served on a first come first served basis)

Roast Sirloin of Beef, 18.5

Served Medium Rare, Yorkshire Pudding, Beef Dripping Roast Potatoes, Roast Vegetables (Add Cauliflower & Cheese £5.00)

Rolled & Stuffed Belly Pork. 17.5

Yorkshire Pudding, Homemade Pork, Sage & Onion Stuffing, Beef Dripping Roast Potatoes, Roast Vegetables (Add Cauliflower & Cheese £5.00)

Roast Chicken. 17.5

Yorkshire Pudding, Homemade Pork, Sage & Onion Stuffing, Beef Dripping Roast Potatoes, Roast Vegetables (Add Cauliflower & Cheese £5.00)

Vegetarian Roast 16.5

Shallot Tart Tatin, Mashed Potato, Roast Vegetables.

From the Grill

Steak Night – 25% off Steaks on a Tuesday

28 Day Dry Aged Fillet 8oz. 36 28 Day Dry Aged Sirloin 10oz. 30.5 28 Day Dry Aged Rump 8oz. 23

28 Day Dry Aged Beef Tomahawk 32oz. 65 Includes 2 Sides & 2 Sauces

Sauces 3

Chimichurri, Dianne, Peppercorn, Blue Cheese

Sides

Triple Cooked Chips. 5

Sweet Potato Fries. 5

Shoestring Fries. 5

Parmesan Truffle Fries. 5.5

House Salad. 5

Onion Rings. 5

Seasonal Vegetables. 5

Cauliflower Cheese. 5