

# UPSTAIRS

Monday food and wine Dinners Upstairs with Adam.

Held on Mondays from June through to November,  
Adam will be cooking hosting a food and wine dinner evenings.  
Twenty guests only so plenty of room for all.



I wanted to cook these dinners to showcase the most amazing seasons for produce.  
There will be no concept here, the menus are not constricted  
by a region or beholden to a cooking style – just the best menu I can come up with,  
cooked with love and care, matched to some of the great wines I love to drink.

The menus are reflective of us showcasing the impeccable larder we have access to.  
The wines, that's down to Sara Rossi, our Head Sommelier at Trinity (and GQ sommelier of the year 2020).  
Many a debate has taken place over these wines, there are some cracking wines on offer I am confident of that.

The evening starts at 7pm for a pre-dinner drink and some nibbles.

A quick talk over the menu and wine pairings for the night and dinner is served from 7.15pm.

Expect five courses or so, some dishes made in the room and a view straight into the kitchen.

I will be cooking alone so you will have to suffer my cooking playlist... but one thing is guaranteed – the evening will  
provide you with a few hours of pure unadulterated food and  
wine escapism from the crazy mad world we all now live in.

At this stage I have the outline of the menus in my head, they have titles from which to book, perhaps choose a menu  
you are most likely not to go for normally! No bookings taken via my mobile phone and I am afraid we cannot  
accommodate dietary persuasions – medical allergies, yes of course.

I cannot wait to cook these dishes for you and look forward to seeing you then.

Happy cooking

Adam x

# UPSTAIRS

June 7<sup>th</sup> 2021

## English shellfish and Frerejean freres Champagne

We have chosen to partner with Frerejean Champagne because of its unique style and approach to wine making, I love this Champagne and have incorporated all of its qualities and signature flavor profiles into a menu of simple elegant shellfish from the British Isles and beyond

A selection of my favorite oysters

'Risotto Ricci'

sea urchins from Galicia in a summer truffle risotto finished with Champagne

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Cornish blue Lobster minestrone with summer vegetables and lovage

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Orkney had dived scallops, seaweed butter, green apple and hazelnuts.

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St Clements tart, clotted Jersey cream

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36 month aged gouda

£195pp

Inclusive of food, wine, water, coffee and service

# UPSTAIRS

Monday 5<sup>th</sup> July

## White Fish and white Burgundy

Two of my favorite things in life to both cook and eat, a purist view on simple fish cookery and some of the finest producers in Burgundy – a life affirming dinner.

Goujons of dover sole and Oscietra caviar with capers and lemon

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Halibut ceviche with apple, almonds and lovage

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whole seabass baked in salt with tomato vines, tomato butter sauce, lavender and fennel lyonnaise

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Wild turbot cooked in oxidized white Burgundy

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English cherries and Tuscan chocolate

£195pp

Inclusive of food, wine, water, coffee and service

# UPSTAIRS

September 6<sup>th</sup> 2021

## The Summer Glut Menu

We have a walled garden down in East Sussex where, this year we will be growing a vast array of my favorite vegetables and tomatoes. All our seed crop is from seeds I have harvested here from the produce we buy into Trinity. This menu is the EDEN at its finest on a plate.

Crudites and aubergine caviar

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Crab stuffed courgette flowers with fennel and crab bisque

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Our tomatoes grown from last years seed harvest, poached lobster, melon and elderflower vinegar.

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Rack of English rose veal cooked whole with lemon thyme,  
Crown prince baked whole with ratatouille, oregano and basil, 6yr aged parmesan

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Warmed summer berries with grappa and vanilla ice cream

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A plate of the finest English cheeses

£195pp

Inclusive of food, wine, water, coffee and service

# UPSTAIRS

October 11<sup>th</sup> 2021

## Beef and vegetables, Rhone wines and apple pie

Grass fed, long aged beef with rich smoked bone marrow,  
crispy Linzer potatoes and a celebration of root vegetables  
with wines from northern Rhone (with a little southern Rhone)

warm comte gougeres

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Smoked sturgeon with horseradish and remoulade and a side of caviar blinis

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Grass fed, aged Red Poll beef with rich smoked bone marrow,  
crispy Linzer potatoes and a celebration of root vegetables

~

Individual duck fat pastry cox apple pie

Demi sec grapes soaked in Sauternes

£195pp

Inclusive of food, wine, water, coffee and service

# UPSTAIRS

**November 8<sup>th</sup> 2021**

## **The Game Season**

A celebration of English game which will include grouse, mallard and hare.

A journey of a day's shooting with consommé and sherry, smoked fish and a hearty main course of the day's shoot with some unapologetically grand wines from Bordeaux

Finishing off with a classic British steamed pudding and a plate of farmyard cheeses from France

Mallard canapes

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Game consommé with aged madeira

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Grouse and cabbage pithivier, sauce Périgord

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Slow cooked saddle of hare, celeriac and potato gratin, bitter greens and red wine sauce

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Sticky toffee pudding with dates and walnuts

~

Cheeses from France

£195pp

Inclusive of food, wine, water, coffee and service

To purchase a ticket

Please call Upstairs on 0207 622 119

email us [upstairs@trinityrestaurant.co.uk](mailto:upstairs@trinityrestaurant.co.uk) or visit our [Eventbrite](#) page