

UPSTAIRS



Here are our menu themes for the coming year.

All prices are fully inclusive of menu, wines, coffee, water and service charge.

All dinners begin with drinks and nibbles at 7pm with dinner commencing at 7.30pm.

Unfortunately, we are unable to cater for dietary requirements for these events.

Our cuisine at Trinity has always been firmly rooted in and governed by the seasons. The anticipation and celebration of seasonal ingredients is at the very heart of Trinity.

We harness ingredients by using them at the very moment nature intends, thereby working with them in their prime.

So, for 2024 we have a monthly appointment with a seasonal British ingredient of choice. An ingredient that we will engage with and champion through our a la carte menu, our wine dinners and our social tutorials, spending countless hours seeking out the very best examples of this ingredient across the UK.

This will flow into our monthly wine dinners hosted Upstairs at Trinity. The focus is on a single, seasonal ingredient to anchor the event, the menu, and its carefully selected wine.

From time to time we will be inviting the good and the great from the wine world, suppliers, producers and wine aficionados as special guests to join us for great conversation.



UPSTAIRS



Monday 19th February

Rhubarb and Quince Blossom

Using the finest forced Yorkshire rhubarb to showcase this beautiful ingredient's versatility weaved into the menu both sweet and savory.

On this dinner we will celebrate wines from England, represented by the Gusbourne Estate.

Hosted by Laura Rhys Master Sommelier and the global ambassador of the brand.

The Boot Hill Pinot Noir 2022 will be served for the first time in the UK on this occasion.

Menu

Rhubarb Trinity Sour

~

Orkney Scallop Ceviche, Rhubarb, Almond and Dill

~

Quail Escabeche with Rhubarb and Blood Orange

~

Baked Halibut Gewürztraminer Sauce,
infused with Bergamot, Creamed Potatoes

~

Rhubarb and Custard Tart

£180pp

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Monday 11th March

Wild Garlic and Tulip

Wild garlic is the ingredient I consider to begin the journey of the year ahead.

Pungent, delicate, and sweet – wild garlic is a firm favourite at Trinity.

On this dinner we will celebrate the wines of the Loire Valley.

We are honored to receive Antoine Gouffier from Pouilly-Fumé and Claire Thevenot Master Sommelier from Vins-Clairs, to host it with us.

Menu

Vichyssoise of Wild Garlic, Leek and Potato with
Sour Cream and Caviar

~

Confit Rabbit, Mousseron and St George Raviolo
with Ver Jus Velouté

~

Fosse Meadow Chicken 'Vin Jaune' with New
Season Morels, Wild Garlic and Rice Pilaf

~

Islands Chocolate Tart, Scottish Raspberries

~

Pevensey Blue with Tulip and Endive Chutney

£180pp

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Monday 22nd April

Asparagus and Lily of the Valley

The UK asparagus season is highly regarded and viewed by many as world beating. For good reason.

Although, asparagus is a tricky wine pairing ingredient.

This menu celebrates spring and English asparagus from Essex.

We will be serving the wines of Zind-Humbrecht, from Alsace.

Hosted by Georgie Price from H2vin and a representative of the Humbrecht family.

Menu

Asparagus and Wild Garlic Puff Pastry Tartlet with
Sauce Divine

~

White Asparagus and Potato Dumplings Cacio e
Pepe

~

Whole Baked Wild Turbot in Oxidised White
Burgundy, English Asparagus and Bottarga

~

Salted Caramel Custard Tart, Malted Milk Ice
Cream

£180pp

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Monday 20th May

Strawberry and Elderflower

English strawberries arrive with us earlier every year and that first punnet of the season feels world class.

We will be using a mix of English and French strawberries, a variety called Anais.

May also sees the arrival of beautiful Cornish sardines.

On this dinner we will be featuring the fabulous wines from Kumeu River, hosted by Paul Brajkovich himself.

Back vintages and top cuvées will be a part of this experience.



Menu

Strawberry Pavlova Blini

~

Sardine Bolognese Tortellini with Olive Oil,
Parmesan and Savory

~

Scallops from Orkney Ceviche with Tomato,
Strawberry Juice and Basil

~

Steamed Fillet of Seabass, Elderflower, Summer
Greens and Fennel Gratin

~

Strawberry Shortbread Tart 'Trinity'

~

Fresh Goat's Cheese, Rose Petal Jam

£180pp

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Monday 17th June

Crab and Hydrangea

English brown crabs when bought live, cooked fresh in highly seasoned water, picked and eaten before the fridge comes into play are a thing of utter beauty. Such a versatile ingredient which shows brilliantly on its own and as a bedfellow to heat, spices, pasta and rice. We love crab!

We only buy male crabs that are caught in a sustainable way. On this wine dinner we will be showcasing the importance of a wine pairing and how it can enhance your experience.

Hosted by Hugo Moreira our Head Sommelier that put together an amazing pairing including some of the best producers in the world of wine to dazzle your senses.

Menu

Velvet Crab Soup with Fregola and Tarragon,
Warm Crab Crumpets

~

Trinity Dressed Crab 'Royale'
Freshly Picked Crab Salad with lightly spiced
Remoulade

~

Half Grilled Lobster with Fried Potatoes and Crab
Hollandaise

~

Apricot Tartlet, Fresh Almonds, and Praline
Syllabub

£180pp

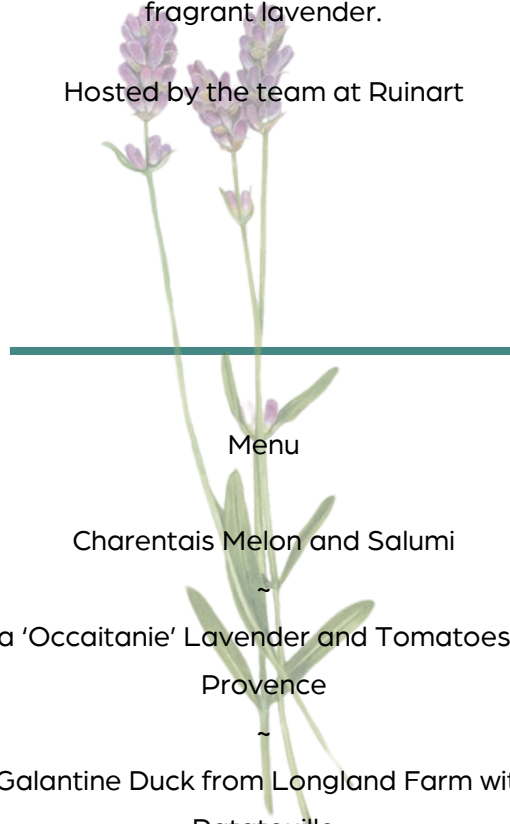
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Monday 22nd July

Peach and Lavender

Inspired by some fantastic weeks spend in the Occitanie region of France with unforgettable warm sun ripened fruits, incredible goat's cheese and fields of fragrant lavender.

Hosted by the team at Ruinart



Menu

Charentais Melon and Salumi

~

Tuna 'Occitanie' Lavender and Tomatoes from
Provence

~

Galantine Duck from Longland Farm with
Ratatouille

~

Peaches with Cultured Cream and Vanilla

~

Fresh Goat's Cheese with Lavender Crackers

£180pp

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Monday 23rd September

Long Leg Grouse and Heather

Only a month into the grouse season we will have the finest long leg grouse from Yorkshire.

This wine dinner really feels like the beginning of a new season and the end of Summer.

For this wine dinner we have a producer flying from California, (Long Meadow Ranch) to host it alongside Sara Rossi from Roberson Wines.

Lovely Chardonnays and a back vintage of Cabernet Sauvignon will be served on this event.

Menu

Game Consommé with Canapes

~

Roasted Orkney Isle Scallops with Vegetable Nage
and Lemon Verbena

~

Long Legged Grouse aged in Heather with Game
Chips, Black Figs from Tuscany filled with Offal,
Dauphinoise Potatoes

~

Heather Honey Souffle, Beeswax Ice Cream

~

Colston Basset Stilton with Bramble and Heather
Jam

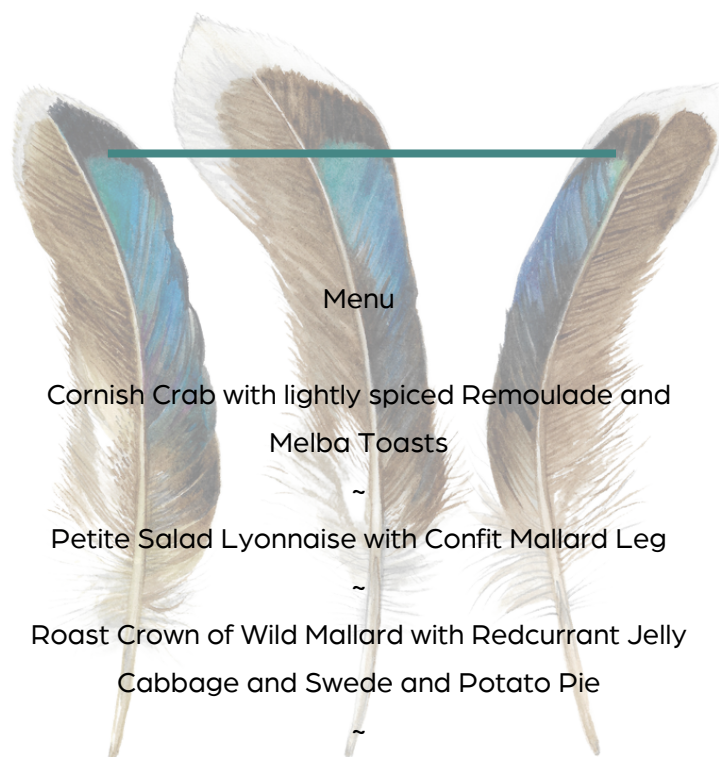
£180pp

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Monday 21st October

Mallard and Crap Apple

We celebrate the wines of Burgundy on this event.
Hosted by Gearoid Devaney Master Sommelier, from Flint wines Ltd.



Menu

Cornish Crab with lightly spiced Remoulade and
Melba Toasts

~

Petite Salad Lyonnaise with Confit Mallard Leg

~

Roast Crown of Wild Mallard with Redcurrant Jelly
Cabbage and Swede and Potato Pie

~

Braeburn Apple Tarte Tatin, Apple Brandy and
Prune Ice Cream

~

Stichelton with Crab Apple Jelly

£180pp

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Monday 18th November

Venison and Grasses

As we move into winter properly, Our final dinner of the year concludes with wild red deer cooked on the saddle preceded by a delicious celeriac and truffle dish and a hare pasta dish we love to cook with prunes and sage.

With wines from Bordeaux including some of the best producers of the region, this dinner will be hosted by James Price from Professional Wine Services Ltd.

Menu

Slow Braised Hare and Prune Rotolo

~

Salt Baked Celeriac Cacio e Pepe, Black Truffle
from Umbria

~

Saddle of Wild Red Deer from Balmoral, Salsify
Gratin, Perigord Sauce

~

Armagnac Baba, Chantilly Cream

~

Blue de Basque with Mustard Fruits

£180pp