

THE TRITON INN
Brantingham

NIBBLES

Marinated Olives (v)	3.5
Freshly Baked Bread with whipped butter	6
Crispy Whitebait with smoked paprika aioli	4

STARTERS

Soup of the Day, fresh bread	6
Baked Sharing Cheese, sourdough toast, honey fig, roast garlic, chutney (v)	10.5
Smoked Haddock Fishcakes, wholegrain mustard & leek sauce	7.5
Pan Fried Scallops, crisp belly pork, black pudding, toffee apple puree	9.5
Smoked Chicken Liver Parfait, concasse tomato, plum & apple chutney	7.5
Glazed Pig's Cheek, tarragon gnocchi, apple & ginger puree	8
Creamed Wild Mushrooms, sour dough (v)	6.5
Crab Thermidor, sourdough soldiers	7.5
Mussels Cooked in Cider, bacon, leeks, cream sauce, crusty bread	7.5
Shredded Asian Duck Salad, pomegranate, cashews, frisse lettuce, soy, chilli & sesame dressing	8.5
Crayfish Atlantic Prawn Cocktail, mixed leaves, brandied Marie Rose sauce	8

SIDES

Triple Cooked Chips	3.5
Parmesan Truffle Fries	4.5
Shoestring Fries	3
Sweet Potato Fries	3.5
House Salad	3.5
Seasonal Vegetables	3
Onion Rings	3

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MAINS

Beer Battered Haddock, triple cooked chips, crushed minted peas, Hull pattie	13
Steak & Ale Pie, seasonal vegetables, with a choice of chips or mash	13
Brantingham Burger, Monterey Jack cheese, pickles, shoestring fries, slaw Add Bacon for £1.00	13
Sausage & Mash, red onion gravy	13
Crispy Belly Pork, sage mash, creamed savoy cabbage, rich cider jus	16.5
Chicken Kiev, sweet potato fries, slaw	15.5
Fillet of Beef Wellington, fondant potato, baby vegetables, port wine jus	23
Pan Seared Calves Liver, bubble & squeak hash brown, bacon, red wine onion gravy	16
Oven Roasted Lamb Rump, pistachio & hazelnut crumb, beetroot mash, baby vegetables, rosemary mint red currant jus	17.5
Triton Fish Pie, salmon, haddock, cod, mussels, tenderstem broccoli	14
Pan Roasted Halibut, mash potato, whiskey smoked bacon, Shetland mussels, samphire, seasonal vegetables, saffron cream	24
Mussels Cooked in Cider, bacon, leeks, cream sauce, shoestring fries, crusty bread	12.5
Roast Parsnip & Goats Cheese Pithivier, chestnut, honey, mash potato, seasonal vegetables, truffle cream sauce (v)	13.5
Mushroom & Spinach Filo Roll, fondant beetroot, seasonal vegetables, celeriac puree (vg)	13

STEAKS

28 Day Dry Aged Fillet 8oz	24
28 Day Dry Aged Ribeye 10oz	23
28 Day Dry Aged Sirloin 10oz	21
28 Day Dry Chateaubriand Top Fillet 16oz	50
Peppercorn; Blue Cheese; Triton Butter; Diane, each £2.50	
Please choose your choice of side & sauce to accompany your steak	

IF YOU HAVE ANY ALLERGIES PLEASE SPEAK TO YOUR SERVER AND THEY WILL HAPPILY PROVIDE YOU ADVICE ON OUR MENU

All gratuities are shared between the staff that served you. For parties of 8 or more, an optional 12.5% service charge will be applied.