

THE TRITON INN

Food Allergies and Intolerances

If you have a food allergy or special dietary requirements please inform a member of our hospitality team prior to placing your order. We will happily inform you of the ingredients used in our dishes and if need be, adapt them to suit your requirements where possible.

Starter Menu

Chef's Soup of the Day £5.95

Served with Crusty Bread and Butter.

Good Old-Fashioned Prawn Cocktail £7.95

Royal Greenland Prawns on crisp Iceberg Lettuce with our own tangy Marie Rose Sauce. Delicious!

Baked Cheese Soufflé £7.95

Topped with a Parmesan Tuile and Cream Chive Sauce.

Fresh Bridlington Crab £9.50

Salad garnish, Brown Bread and Butter.

Handmade Chicken Liver and Brandy Pâté £7.95

Served with warm Toast and Plum & Apple Chutney.

Creamy Garlic Mushrooms £7.95

Served with a Crusty Bread Roll.

Black Pudding Stack £7.95

Black Pudding and Hash Brown stack topped with Fried Egg and finished with a Wholegrain Mustard Sauce.

Pan-Fried King Prawns £8.95

Served in a Ginger & Spring Onion Butter with a Crusty Bread Roll.

Lunch Menu

Served 12pm – 2pm

Main Menu also available (overleaf)

Sandwich Platters

Served on White or Granary Bloomer
with Salad Garnish, Coleslaw and Chips.

Smoked Salmon & Cream Cheese £9.95

Mature Cheddar & Caramalised Red Onion Chutney £8.95

Home Cooked Ham £8.95

Bacon & Brie £9.95

Prawns with Marie Rose Sauce £9.95

Roast Beef & Caramalised Red Onion Chutney £10.95

½ Steak & Ale Pie £8.95 (requires two to share)

One of our Steak and Ale Pies divided in two for two people to share. Tender chunks of Beef cooked in Yorkshire Ale with a handmade Shortcut Pastry lid.

½ Portion of Fish, Chips 'n' Mushy Peas £9.95

Beer-battered Haddock cooked fresh to order and served with Chips and Mushy Peas.

Half-size Char-grilled Gammon Steak (6oz) £8.95

With Tomato, Mushrooms, Onion Rings and a choice of Fried Egg or Pineapple.

Yorkshire Ham, Double Egg & Chips £10.95

Whole Tail Whitby Scampi, Chips & Salad £11.95

Main Menu

Served Lunch and Evening

Steak & Ale Pie £15.95

Tender chunks of Beef cooked in Yorkshire Ale with a handmade Shortcrust Pastry lid.

Pork Fillet Diane £15.95

An all time classic. Pork Fillet flamed with Brandy, finished with Mushrooms, Cream and Dijon Mustard.

Fish, Chips 'n' Mushy Peas £14.95

Beer-battered Haddock cooked fresh to order and served with Chips and Mushy Peas.

Smoked Haddock Florentine £15.95

Fillet of Smoked Haddock on Spinach, topped with Cheese Sauce and oven baked.

Chicken Jalfrezi £14.95

Our Curry is made with Tomato, Sweet Coconut, Red & Green Peppers with a Medium Hot blend of Spices. Served with Naan Bread and Rice.

Half Roasted Duck £18.95

All bones removed. Served with a homemade Black Cherry sauce.

Mushroom Stroganoff £13.95

Served with Rice and Garlic Bread.

Main Menu

Our mains come with a choice of Chips or New Potatoes and Seasonal Vegetables or a Side Salad (unless otherwise stated).

Seafood Salad £19.95

Fresh Bridlington Crab, Smoked Scottish Salmon and Prawns in Marie Rose Sauce. Served with a side portion of Chips or New Potatoes.

Lamb Shank £17.95

Slow roasted Lamb Shank served in a Mint Gravy.

Stuffed Chicken Breast £16.95

Chicken with a Sun-dried Tomato and Spinach Stuffing wrapped in Smoked Bacon and served with a Tomato Coulis.

12oz Char-grilled Gammon Steak £17.95

With Tomato, Mushrooms, Onion Rings and a choice of Fried Eggs, Pineapple or both.

10oz Sirloin Steak £21.95

With Tomato, Mushrooms and Onion Rings.
Our Sirloins are 28 days matured from Hereford Cross Cattle supplied by Sykes House Farm in the Yorkshire Dales.

Sauces to compliment your Steak £3

Cracked Black Peppercorn & Brandy • Blue Cheese

Wine & Sparkling

Bin No.		Country of Origin	175ml Glass	250ml Glass	75cl Bottle
Red Wines					
11.	PARLEZ VOUS MALBEC Expressive bouquet of red fruits. Harmonious and nicely structured.	France	£5.10	£6.20	£17.95
12.	LOMAS CARRERA CABERNET SAUVIGNON Medium bodied with red and black cherry fruit.	Chile	£5.40	£6.95	£20.95
13.	McGUIGANS BLACK LABEL RED Delightful aromas of cherry and blackberry fruits, matched with a hint of spice.	Australia	£5.20	£6.60	£19.95
14.	McGUIGANS BLACK LABEL SHIRAZ A delicious red wine with berry aromas and flavours and velvety soft tannins.	Australia	£5.20	£6.60	£19.95
15.	McGUIGANS BLACK LABEL MERLOT A lovely mix of red berry and raspberry jam aromas with cinnamon and vanilla.	Australia	£5.20	£6.60	£19.95
16.	LOS VINATEROS CRIANZA RIOJA Dill, coconut, succulent red fruit and brambles.	Spain	£5.80	£7.40	£21.95
17.	CHATEAU LAVISON Raspberry, cranberry and white pepper notes.	Bordeaux			£18.95
18.	SANTA ALBA PINOT NOIR RESERVA Intense, rich red fruit, cloves, coffee and toast with good balancing acidity.	Chile			£21.95
19.	DANTE ROBINO MALBEC Soft sweet tannins in the first impression, well-balanced with a long finish.	Argentina			£22.95
Rosé Wines					
8.	ARCANO PINOT GRIGIO ROSÉ Elegant and lasting fruity bouquet. Rich and well balanced on the palate.	Italy	£5.60	£7.20	£20.95
9.	McGUIGANS BLACK LABEL SHIRAZ ROSÉ Bursting with fresh, lively cherry and strawberry aromas.	Australia	£5.60	£7.20	£20.95
10.	770 MILES ZINFANDEL BLUSH Pale pink with lychee, baked strawberry and roses.	California	£5.60	£7.20	£20.95

Wine & Sparkling

Bin No.		Country of Origin	175ml Glass	250ml Glass	75cl Bottle
White Wines					
1.	PARLEZ VOUS SAUVIGNON BLANC Floral, plant and woody notes. Slight return of exotic fruit and floral zests. Fresh and well balanced.	France	£5.10	£6.20	£17.95
2.	KLEINDAL BOUQUET BLANC Tropical fruit, papaya, lychee and pineapple.	South Africa	£5.10	£6.20	£17.95
3.	ARCANO PINOT GRIGIO Light with attractive notes of lemon and lime.	Italy	£5.40	£6.95	£20.95
4.	McGUIGANS BLACK LABEL CHARDONNAY Rich stone fruit aromas of apricot and white peach with a touch of honey.	Australia	£5.20	£6.60	£19.95
5.	NEPTUNE POINT SAUVIGNON BLANC Flavourful and intense with passion fruit and grass.	New Zealand	£5.80	£7.40	£21.95
6.	LOUIS LATOUR MACON LUGNY LES GENIEVRES Flowery bouquet and nuances of lemon - fresh and lively on the palate.	Burgundy			£22.95
7.	MOREAU CHABLIS ELEGANCE Notes of apples, grilled nuts and honey.	France			£25.95
Sparkling Wines					
20.	ONE 4 ONE PROSECCO Fresh, light with clean citrus fruit and a delicate mouthfeel.	Italy	£7.45		
21.	BOTTER PROSECCO Off-dry with notes of honey and white pears.	Italy			£22.95
22.	JULES FERAUD CHAMPAGNE NV Caramel, buttered toast, grilled nuts and pistachio shells.	France			£38.00
23.	MOET ET CHANDON NV World famous classic champagne from Epernay. Full flavoured and dry.	France			£57.00
24.	LAURENT PERRIER BRUT NV Deliciously rich, fruity and nutty. Finish is long, complex and rewarding.	France			£57.00
24.	LAURENT PERRIER ROSÉ BRUT NV Precise, very crisp, hints of soft red fruits.	France			£80.00

Traditional
**SUNDAY
ROAST**

With all the trimmings

Every Sunday from 12pm

Main Course £13.95

Additional Courses £5.95 each

Early Booking Advised

Children's Menu available

Gluten free option available on request
