

UPSTAIRS

UPSTAIRS AT TRINITY



EXCLUSIVE HIRE

UPSTAIRS IS LOCATED DIRECTLY ABOVE TRINITY.

WE ARE A SELF-CONTAINED RESTAURANT THAT CAN BE HIRED PRIVATELY.

UPSTAIRS IS THE PERFECT SETTING FOR AN EXCLUSIVE, INTIMATE OCCASION.

WE HAVE HOSTED A WIDE VARIETY OF EVENTS - BIRTHDAY CELEBRATION, WEDDING RECEPTION, BABY SHOWER, WAKE, STAFF PARTY ETC.

WE CAN SEAT 38 PEOPLE ON THREE SEPARATE TABLES OR UP TO 20 PEOPLE ON ONE COMMUNAL TABLE, WITH A CAPACITY OF 50 PEOPLE FOR STANDING EVENTS.

AVAILABLE FOR LUNCH AND DINNER, OUR MODERN URBAN DINING ROOM HAS ITS OWN DEDICATED STAFF, PRIVATE RESTROOM, FULLY STOCKED BAR AND MUSIC FACILITIES.





UPS↑AIRS

WE OFFER A 3 COURSE MENU FOR ALL EXCLUSIVE HIRES UPSTAIRS – ALL COURSES ARE DESIGNED TO BE SHARED BY THE GROUP. STARTERS ARE A SELECTION OF SHARING PLATES FROM THE DAILY MENU, FOLLOWED BY A FEASTING STYLE MAIN COURSE (OPTIONS LISTED BELOW). TO FINISH WE OFFER BOTH CHEESE AND DESSERT.

MAIN COURSE OPTIONS

PLEASE SELECT ONE OF THE FOLLOWING MAIN COURSES TO BE SHARED BY THE GROUP.
ALL PRICES ARE INCLUSIVE OF STARTERS, MAINS, CHEESE AND DESSERT.

CHALK STREAM TROUT COOKED OVER COALS, BRAISED FENNEL, FREGOLA, BIG GREEN SALAD, LEMON AND HERB MAYONNAISE

OR

CONFIT DUCK LEG 'LYONNAISE', BLACK OLIVES, FINE BEANS, RATTE POTATO SALAD

OR

ROAST RACK OF MIDDLE WHITE PORK, CRACKLING, BAKED APPLE SAUCE, COMTE CAULIFLOWER CHEESE

£45PP

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SPATCHCOCK ROSE HARISSA CHICKEN, SMASHED POTATO SALAD, UPSTAIRS CAESAR

OR

ROAST LAMB RUMP, BRAISED SHOULDER SHEPHERD'S PIE, GLAZED SAND CARROTS, BUTTERED HISPI CABBAGE

£55PP

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PORCHETTA, TUSCAN BEAN AND OLIVE BRAISE, CREAMED POLENTA, SALSA VERDE

OR

SOUTHCOAST MONKFISH COOKED OVER COALS, BAKED RICE PILAF, SPICED CAULIFLOWER AND PICKLES

OR

BBQ BEEF RUMP CAP, HANDCUT CHIPS, FINE BEANS, PEPPERCORN SAUCE

£65PP

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PRIME RIB OF BEEF FOR THE TABLE TO SHARE, CELERIAC AND POTATO GRATIN, BUTTERED CABBAGE, RED WINE SAUCE

OR

SALT BAKED WILD TURBOT, BRAISED CHARD, CREAMED POTATOES, CAVIAR BEURRE BLANC

OR

STUFFED SADDLE OF LAMB, BOULANGÈRE POTATOES, CAVOLO NERO, LOVAGE AND MINT SAUCE

£75PP

PRIVATE DINNER
COOKED BY ADAM BYATT
£200PP
MINIMUM 15 GUESTS
AVAILABLE UPON REQUEST

CANAPE RECEPTION
AVAILABLE UPON REQUEST



£1.50 COVER CHARGE IS ADDED TO THE BILL FOR UNLIMITED FILTERED WATER.
A DISCRETIONARY GRATUITY OF 12.5% WILL BE ADDED TO THE TOTAL BILL. ALL PRICES INCLUDE VAT.

UPSTAIRS

SAMPLE FEASTING MENU

STARTERS FOR THE TABLE TO SHARE

BURRATA LA LATTERIA, PUNTARELLA, ANCHOVY AND CHILLI

PURPLE SPROUTING BROCCOLI, BAGNA CAUDA, HAZELNUTS

TRINITY GIN CURED SALMON, BLOOD ORANGE, CHILLI AND OLIVE OIL

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MAIN COURSE

BBQ BEEF RUMP CAP, HANDCUT CHIPS, FINE BEANS, PEPPERCORN SAUCE

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DESSERT

UPSTAIRS TRIFLE

A SELECTION OF CHEESES, TEA SOAKED PRUNES

65 PP

MINIMUM SPEND FOR EXCLUSIVE HIRES

	LUNCH 12:15PM-4PM	DINNER 6PM-11PM
MONDAY	£800	£2000
TUESDAY	£800	£2000
WEDNESDAY	£800	£2000
THURSDAY	£800	£2500
FRIDAY	£1000	£3000
SATURDAY	£1000	£3000
SUNDAY	SUNDAY LUNCH CLUB ONLY	£1000

(ALL PRICING EXCLUDES (AN OPTIONAL) 12.5% SERVICE CHARGE WHICH WILL BE ADDED TO YOUR TOTAL BILL)

OUR TERMS AND CONDITIONS

MAJORITY OF DIETARY REQUIREMENTS CAN BE CATERED FOR; HOWEVER WE KINDLY ASK FOR THIS INFORMATION IN ADVANCE. TO CONFIRM THE PRIVATE HIRE OF UPSTAIRS AT TRINITY.

WE REQUIRE A 50% DEPOSIT OF THE MINIMUM SPEND SHOWN IN THE CHART ABOVE.

SHOULD YOU CANCEL WITHIN 7 DAYS OF YOUR RESERVATION, WE RESERVE THE RIGHT TO HOLD YOUR FULL DEPOSIT.

IF THE PARTY DECREASES IN NUMBERS WITHIN 24 HOURS, THE FULL MENU PRICE WILL BE CHARGED FOR NON-ATTENDING GUESTS.

THE MINIMUM SPEND WILL HAVE TO BE HIT BY 4PM OR 11PM OR THE REMAINING BALANCE WILL BE USED AS A ROOM HIRE FEE.