

## Desserts

### Kadayif v

Diced walnut wrapped in a thin baklava pastry, soaked in syrup, creating a flavoursome sweet crunch

### Revani v

Baked then soaked traditional Turkish semolina in a citrus syrup, with coconut flakes garnish

### Triple Chocolate Truffle v

Velvety, dark, richness, blended with creamy milk chocolate, layer by layer

6.95

Please note: all our cakes contain nuts

## Digestives & Brandy 25ml / 50ml

Limuncello	3 / 6	Courvoisier VS	3.25 / 6.5
Turkish Raki	4.5 / 9	Remy Martin VSOP	5.25 / 10.5
Chartreuse	5.5 / 11		

## Dessert Wines 50ml

Late Harvest Royal Tokaji	4.5
Taylors Vintage Port	4.25

# trio

## kitchen & bar

## food menu

### WHIP-MA WHOP-MA GATE

The longest street name in York - known for it's unusual name and short length

← at just 32 metres →

## For the table

<b>Döymeç</b> V / GF / VG Smashed aromas from charcoal grilled aubergine, peppers, fresh tomato and garlic with turkish flatbread	5.95
<b>Smoked Harissa Hummus</b> V / VG Homemade crunchy sourdough	6.95
<b>Olive Piyaz</b> V / GF / VG With smoky red peppers and fresh garlic	4.45
<b>Mixed Herb Butter Balsamic</b> v Chargrilled turkish flatbread	4.95

## Starters

<b>Duck Leg Börek</b> Rolled with mixed peppers and asparagus, soaked in cranberry and pear sauce	9.95
<b>Jumbo Prawns</b> Celeriac beetroot and carrot artichoke purees	10.95
<b>Artichoke Mozzarella Hearts</b> v With hints of basil and Trio's mix of herbs	7.95
<b>Fresh Mussels</b> Zesty white wine and garlic broth	9.95
<b>Girit Ezmesi</b> v Dehydrated aromatic yoghurt crumbled on red basil Ezine cheese	7.95
<b>Honey Mustard Wings</b> GF In honey glazed spicy sauce	9.95

Chef's choice

<b>Pachanga</b> Spicy sausage, fresh tomatoes and peppers, mozzarella, wrapped in baklava filo pastry	8.95
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<b>Roasted Aubergine</b> V / GF With homemade tahini glaze	7.95
<b>Arancini Balls</b> Pea, spinach and ricotta balls, chunky chilli chutney	8.95
<b>Cottage Cheese Pockets</b> v Puff pastry filled with Turkish cottage cheese, Trio sweet chilli sauce (Contains sesame and Poppy seeds)	7.95
<b>Balik Ekmek</b> Homemade sourdough, pan fried sea bass, caramelized onion and pesto	10.95
<b>Salt &amp; Pepper Squid</b> Crispy squid, salsa verde mayonnaise base	9.95
<b>Seasonal Vegetable Soutée</b> V / VG	7.45

## Mains

<b>Chicken Thigh</b> GF Sweet orange, spring green aroma, pepper and oregano potato pavé, seasonal vegetables	17.95
<b>Homemade Beef Koftas</b> Anatolian tomato sauce and red basil yoghurt, baby potatoes	18.95

Chef's choice

<b>Filet Mignon</b> Locally sourced and chargrilled in oregano & rosemary, seasonal sauteed vegetables and salad, 48hr homemade demi-glace sauce	20.95
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<b>Sirloin Steak</b> Locally sourced and chargrilled, potato pavé and seasonal salad	18.95
<b>Slow Cooked Lamb</b> Laid on caramelized onion puree, red wine demi-glace, asparagus and carrot	21.95
<b>Fresh Seasonal Fish</b> Please see the specials board	-
<b>Vegan Village Seasonal Salad</b> V / GF / VG	15.95
<b>Butternut Buratta Salad</b> V / GF Basil oil and balsamic glaze, fresh cherry tomatoes	16.95
<b>Chicken Skewers</b> Bulgar rice and red basil yoghurt	18.95

## Sides

<b>Turkish Flat Bread</b> V / VG	4.50
<b>Homemade Sourdough</b> V / VG Sundried tomatoes, olives, rosemary and thyme	4.95
<b>Potato Pavé</b> v Oregano and clarified butter	5.45
<b>Baby Potatoes</b> V / GF / VG Glazed in chargrilled peppers, garlic tomato sauce	4.95
<b>Bulgar Rice</b> v	4.95
<b>Tangerine Mixed Leaf Salad</b> V / GF / VG	6.75
<b>Trio's Red Basil Yoghurt</b> V / GF	4.95
<b>Chunky Chips</b> v	4.95
<b>Sauces</b> Capers & mustard remoulade V / GF Trio sweet chilli V / GF / VG Mint V / GF / VG Birdseye chilli V / GF / VG	2.45

Please note - our food is carefully prepared in our kitchens, due to our Arancini Balls containing nuts, cross contamination may occur. We cannot guarantee our dishes are nut free. If you have any allergies, please ask our staff which items are suitable before you order.

An optional 10% service charge will be added to your bill, shared between our team.