

morning@trents

breakfast menu 8.00am - 11.00am (Sunday 9.00am - 11.30am)

Trents Breakfast £6.75

Crispy bacon, sausages, grilled mushrooms, tomatoes, baked beans and hash brown served with a basket of warm toast and butter
(Choose from scrambled, fried or poached egg)

Eggs on Toast £3.75

Scrambled, fried or poached on buttered toast

Scrambled Eggs & Smoked Salmon £5.25

Served on a toasted muffin

Scrambled Eggs & Crispy Bacon £4.75

Served on a toasted muffin

Grilled Mushrooms & Tomatoes £4.75

Served on buttered toast

Homemade Lightly Toasted Muesli £4.50

Served with honey & Greek yoghurt

Crispy Bacon or Sussex Sausage Roll £2.95

Served until Midday Sunday - Friday

Basket of Mixed Toast £2.50

With jam & preserves

Cakes, Croissant & Jam from £1.50

Served until Midday

EXTRAS

Crispy Bacon	£1.50	Fried Egg	£1.00	Sausages	£1.50
Hash Brown	£1.00	Mushrooms	£1.00	Grilled Tomatoes	£1.00

TEA & COFFEE



	REGULAR	LARGE	POT FOR ONE	
Filter Coffee	£1.90	£2.10	Breakfast Tea	£1.90
Cappuccino	£2.30	£2.60	Earl Grey	£1.90
Café Latte	£2.30	£2.60	Fresh Peppermint Tea	£2.00
Espresso	Single £1.80	Double £2.20	Red Bush	£2.00
Macchiato	£1.90	£2.30	Camomile Tea	£2.00
Mocha	£2.30	£2.60		
Hot Chocolate with Mashmallows		£2.60		
Iced Coffee		£2.50		
Ice Mocha		£2.60		

FRESH BREAKFAST JUICES

Freshly Squeezed Orange Juice	£2.95
Smooth Orange Juice	£2.20
Cranberry Juice	£2.00
Grapefruit Juice	£2.00
Pineapple Juice	£2.00
Spicy Tomato Juice	£2.50
J20 Apple & Mango	£2.40
Orange & Passion Fruit	£2.40
 innocent Smoothie (Strawberry & Vanilla)	£2.95

Trents offer FREE wireless broadband internet access for the convenience of our customers

TRENTS ALSO OFFERS EN-SUITE ACCOMMODATION
(Please ask for our brochure)

Trents now open for Morning Coffee and Breakfast from 8.00am everyday
(9.00am on Sunday)

APPETISERS & NIBBLES

- Dish of Marinated Olives & Sun Blushed Tomatoes £2.95
Basket of Bread with Butter £2.25
Soup of the Day with Bread (ask for daily special) £4.95
Chicken Liver Parfait with Warm Toast, Shallot & Orange Marmalade £6.95
Grilled Haloumi Cheese & Falafel with Cherry Tomato Salsa £7.25
Salt & Pepper Calamari with Aioli £7.75
Duck & Hoisin Spring Rolls served with Soy, Ginger & Sweet Chilli Dipping Sauce £7.95
Mixed Tapas with Thinly Sliced Cured Meats, Mixed Roasted Vegetables, Olives, Tzatziki, Houmous & Pitta Bread £8.95
(A great one to share)
Baked Camembert with Garlic and Thyme, Warm Focaccia and a Tomato and Onion Relish £8.75
(A great one to share)

LIGHT SNACKS *Served everyday until 6.00pm*

- Mozzarella, Roasted Vegetable & Pesto Focaccia £6.95
Classic Croque Monsieur with Salad £6.95
Trents Club Sandwich £7.95
Chicken, Bacon, Lettuce, Tomatoes and Light Mayonnaise with Fresh Chips

SALAD & VEGETABLES

- Warm Spanish Omelette served with Rocket and Parmesan Salad £8.95
(Suitable for vegetarians)
Warm Goats Cheese, Caramelised Onion & Roasted Beetroot on a Baby Leaf Salad with Aged Balsamic £9.95
Smoked Chicken & Chorizo Sausage Salad with Pine Nuts, Basil and Piquillo Peppers £9.95
Roasted Butternut Squash, Parma Ham & Apricots served on a Baby Leaf & Herb Salad £10.25
(Substitute Parma Ham for Grilled Haloumi Cheese)
Plate of Smoked Salmon on Rye Bread with Spring Salad and Soft Boiled Egg £10.95
Seared Scottish Scallops and Smoked Bacon Salad £14.95

FISH & MEATS

- Fish & Chips. A Fillet of Fresh White Cod in a Light Beer Batter with Tartare Sauce £11.25
Seafood Risotto (Cod, Salmon & Crayfish) finished with Mascarpone & Parmesan £11.95
Seared Tuna Steak & Warm Fennel Salad with Sweet Potato, Blush Tomatoes, Lemon & Caper Dressing £14.50
Trents Classic Burger with Homemade Coleslaw and Chips £10.95
Open Rump Burger glazed with Smoked Cheese & Caramelized Onion served with Chips & Coleslaw £11.95
Pesto Marinated Chicken Breast with Crushed Potatoes, Garlic Green Beans and Plum Tomato Sauce £13.50
Premier Scotch Rib Eye Steak with a Pepper Sauce & Chips £15.95

SIDE ORDERS (All at £3.00)

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| Buttered Spinach | Tomato & Onion Salad | Garlic Fried Green Beans |
| Bowl of Chips | New Potatoes | Trents House Salad |

DESSERTS

- Crème Brulee with Shortbread Biscuit £5.25
Individual Lemon Cheesecake with Maple Syrup & Toasted Pine Nuts £5.95
Warm Chocolate Brownie with Vanilla Ice Cream £5.95
Classic Eton Mess, a Light Meringue with Fresh Cream and Summer Fruit £5.75
Caroline's Dairy Ice Creams & Sorbets – Vanilla, Strawberry & Chocolate (ask for further flavours) 3 Scoops £4.95
Plate of Mature Cheddar, Stilton & Soft Brie with Biscuits and a Shallot & Orange Chutney £6.95
£9.50 for 2 to share

DESSERT WINE

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| Muscat de Rivesaltes (France) Domaine Cazes 2005 | 50cl bottle | £23.00 | 125ml glass | £7.95 |
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LIQUEUR COFFEE



- Baileys Latte, Calypso, Irish, Caribbean & Napoleon £4.75
Cointreau Chocolate £4.75

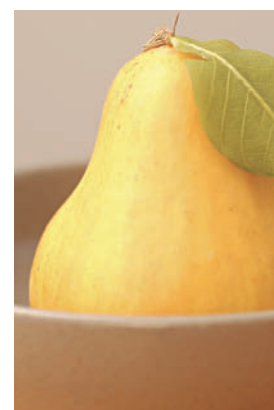
We also serve a selection of coffee, teas & hot chocolate

PLEASE ASK FOR OUR YOUNG PERSONS MENU IF REQUIRED

A 10% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 7 OR MORE WHICH IS ALL SHARED BETWEEN OUR KITCHEN AND WAITING STAFF

HAVE YOU VISITED OUR SHED BAR YET?

trents menu



Champagne & Sparkling wine

Argeo, Prosecco Brut, Ruggeri NV	£17.95
Veneto, Italy (11% abv)	125ml £5.00
Classic, elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish.	
Brut Baron De Marck NV (12% abv)	£33.50
Clean and soft with a stylish, fruity character. Fresh and appealing, bursting with apples and pears.	125ml £7.50
Comte de Robart, Rosé NV (12% abv)	£39.25
Fruity and elegant on the nose followed by a persistent yeasty flavour on the palate.	
Veuve Clicquot Ponsardin Brut	£49.00
Yellow Label NV (12% abv)	
Intense, floral and fruity aromas with a musky tinge and lingering apple and pear notes.	
Cuvée Dom Perignon	£135.00
Moët et Chandon 2000 (12.5% abv)	
Aromas of acacia honey and fresh almonds with notes of dried apricots and toasted brioche. Full and round with a long, silky elegant finish.	

Rosé wine

Garnacha Rosé 2007	£13.85
Campo Nuevo Spain (12.5% abv)	175ml £3.60
Youthful, fresh and medium bodied with a crisp, fruity character and clean, lingering finish.	250ml £4.75
Pinotage Rosé 2008	£18.25
Man Vintners South Africa (13% abv)	175ml £4.70
Clean and fresh with summer fruit and strawberries, a silky palate and a touch of sweetness.	250ml £6.30
Pinot Grigio Blush 2007/08	£16.95
Via Nova Italy (12% abv)	175ml £4.50
Light, dry and crisp, with zingy citrus and fruity red berry flavours. Finishes clean and refreshing.	250ml £5.80

Dessert wine

Botrytised Semillon 2007	1/2 bottle	£?
Peter Lehmann South Australia (11.5% abv)		
Classic botrytis marmalade characters and deep honey notes followed by a delightfully clean finish.		

wines supplied by
enotria
world wine

Trents

Wine list

**Try out the new Shed Bar
located at the back of Trents**

White wine

Red wine

ITALIAN

Poggio della Quercia Rubicone £13.25
Contri 2008 (11.5% abv) 175ml £3.50
250ml £4.65
Dry with a fruity and upfront bouquet and a fresh citrus finish.

Fiano £17.50
MandraRossa 2008 (13.5% abv) 175ml £4.50
250ml £6.30
Medium bodied and dry with balancing acidity tropical fruits and a textured finish.

Pinot Grigio, Vigneto Cantarelle £15.25
Le Vigne 2008 (12% abv) 175ml £3.80
250ml £5.40
Light, crisp and dry with a racy acidity offering a good mid-palate with a clean finish.

FRENCH

Macon-Villages £19.50
Cave de l'Aurore 2007 (13% abv) 175ml £4.90
250ml £6.90
Ripe fruit and fresh acidity with hints of apples, a touch of creaminess and a long, concentrated finish.

Chablis £24.50
Domaine de Vauroux 2007 (12.5% abv) 175ml £6.30
250ml £8.30
Medium bodied with an apple acidity, flavours of white peaches and pears and a steely, dry finish.

Sancerre, Le Petit Broux £25.50
Les Celliers de Ceres 2007 (12.5% abv) 175ml £6.50
250ml £8.70
Green fruits and crisp citrus flavours with a racy mineral streak, finishing clean and refreshing.

NEW WORLD

Sauvignon Blanc £14.25
De Gras 2008 (13% abv) 175ml £3.60
250ml £4.75
Chile
Dry with herbaceous characters, gooseberry, lychee and lemon flavours, encouraged by a crisp structure.

Chardonnay, Weighbridge £16.25
Peter Lehmann 2007/08 (13% abv) 175ml £4.10
250ml £5.60
Australia
Fresh, sun-ripened white peaches on the nose and a crisp acidity followed by a long, lingering finish.

Sauvignon Blanc £22.50
Mansion House Bay 2008 (13% abv) 175ml £5.50
250ml £7.80
New Zealand
Medium to full bodied with crisp fruits and a long zesty finish.

ITALIAN

Sangiovese Poggio della Quercia Rubicone £13.25
Contri 2008 (11.5% abv) 175ml £3.50
250ml £4.65
Fruity and easy to drink with good structure and a rounded finish.

Montepulciano d'Abruzzo £18.25
Umani Ronchi 2007 (13% abv) 175ml £5.20
250ml £7.30
Medium bodied and dry with a finely textured structure and ripe, plummy fruit.

FRENCH

Chateaux La Croix de Queynac £19.50
Cave a vins 175ml £4.90
250ml £6.90
Powerful and round with a fruity nose and complex flavours of red fruit.

SPANISH

Rioja Reserva £25.50
Marqués de Riscal 2004 (14% abv) 175ml £6.50
250ml £8.70
Balsamic aromas with hints of ripe fruit. Fresh, light pleasant, elegant and easy to drink.

NEW WORLD

Merlot £14.25
De Gras 2007 (14% abv) 175ml £3.60
250ml £4.75
Chile
Mouthfilling with ripe raspberries and blackcurrants, a firm structure and soft tannins.

Malbec £15.25
Bodegas Santa Ana 2008 (13.5% abv) 175ml £3.80
250ml £5.40
Argentina
Medium bodied and dry with soft, ripe blackcurrant flavours and a rounded, juicy finish.

Shiraz, Weighbridge £16.25
Peter Lehmann 2006 (14.5% abv) 175ml £4.10
250ml £5.60
Australia
Aromas of plum fruit with leafy notes and a fruit driven palate reined in by the soft, textured finish.

Pinotage £17.50
Man Vintners 2007 (14% abv) 175ml £4.50
250ml £6.30
South Africa
Bold and juicy with red berry fruit flavours and a touch of sweet oak spice.

Pinot Noir £24.50
Mansion House Bay 2007 (14.5% abv) 175ml £6.30
250ml £8.30
New Zealand
Crushed raspberries with a touch of oak on the nose and a rounded, complex palate.



— The —
ROYAL OAK
— EAST LAVANT —

With a reputation for fine food set to the highest standards, the Royal Oak is the archetypal country inn, close to Chichester.

The stylish accommodation is now supplemented by two Goodwood flint cottages, beautifully renovated for that holiday break. Tel: 01243 527434



trents

With a lively bar, restaurant and terrace, Trents is a favourite meeting place from breakfast through to dinner.

Five en-suite luxury rooms are setting new standards for quality accommodation in the heart of Chichester. Tel: 01243 773714



— The —
CRAB & LOBSTER
— SIDLESHAM —

Beautifully restored, whilst keeping that cosy rustic feel the 300 year old Crab and Lobster is in a superb location on the banks of Pagham harbour, close to the nature reserve. Popular with families the country pub and restaurant serves a traditional menu specialising in locally caught seafood. Luxury accommodation and holiday cottage available. Tel: 01243 641233



— The —
HALFWAY BRIDGE
— PETWORTH —

Nestling halfway between the two historic market towns of Petworth and Midhurst with a skyline dominated by the south downs.

The bar, restaurant and modern accommodation in the Cowdray barns offer a superb retreat in classic polo country. Tel: 01798 861281

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