

UPSTAIRS

Thank you for considering Upstairs for your special event.

Upstairs at Trinity is a self-contained restaurant that can be hired privately for groups of up to 32 people. Available for lunch and dinner, our modern urban dining room has its own dedicated staff, fully stocked bar and music facilities.

Exclusive Hire

The chart below represents a minimum spend requirement for exclusive hire of Upstairs,



*Upstairs can seat parties of up to 32 people
Or 22 people on one communal table-
With a capacity of 50 people for standing events*

	Lunch	Dinner
Monday	£600	£1,500
Tuesday	£600	£2,000
Wednesday	£600	£2,500
Thursday	£600	£2,500
Friday	£600	£3,000
Saturday	£1,500	£3,000
Sunday	£600	£800

Prices exclude December

Terms and Conditions

The majority of dietary requirements can be catered for, however we kindly asked for this information in advance
All pricing excludes a 12.5% service charge added to your total bill

We require a deposit of 50% of the minimum spend to secure the booking,
should you cancel within 48 hours of your reservation your deposit will be held.

Testimonials

"I must say that it was one of the best lunches we had. The format worked so well, the food was perfect – casual, cooked in front of us and as good as it gets. I absolutely loved the broccoli with hazelnuts, the pea and broad bean dip, the ox cheeks...the flavours of the food were as versatile as the wines we were showing. It was relaxed, fun, but very professional in every way."

-Miriam Spiers, Sales Director

UPS↑AIRS

We offer a 3 course menu for exclusive hires upstairs – all courses are designed to share

MAIN COURSE OPTIONS

*Please select **one** of the following main courses to be shared by the group
All prices are inclusive of starters, mains, a cheese course and dessert.*

£35pp

BBQ Leg of Lamb, Stem Broccoli with Hazelnuts and Parmesan, Celeriac Dauphinoise

Roast Belly of Middle White Pork, Comte Cauliflower Cheese, Baked Apple Sauce

Smoked and Spit Roast Ark Farm Chicken, Bread Sauce, Game Chips and Watercress with Seasonal Vegetables

Whole Braised Oxtail to Share, Creamed Potatoes, Glazed Chantenay Carrots

£40pp

Whole Salt Baked Cornish Sea Bass, Salad of Fregola, Pomegranate and Herbs, BBQ Fennel, Seaweed Aioli

BBQ Rabbit, Chips, Tarragon Aioli, Three Leaf Salad

Aged Beef Rump Cap Cooked over Charcoal, Confit Potatoes, Braised Leeks and Red Wine Sauce

Slow Braised Irish Beef Cheeks, Truffled Mash and Gravy, Mushrooms, Smoked Bacon and Onions

£50pp

Slow Cooked Rib of Veal, Oxtail Macaroni Cheese, Creamed Spinach

Roast Duckling with Braised Peas, Apple Sauce, Duck Fat Roast Potatoes

Spit Roast Kid Goat, Toasted Cous Cous Salad, Spiced Dates, Minted Yoghurt,
Grilled Courgette, Onion and BBQ Fennel Salad

- Minimum 4 guests –

7 Days' Notice Required

£60pp

Roast Rib of Moen's Aberdeen Beef, Red Wine Sauce, Horseradish,
Boulangier Potatoes, Green Beans

Whole Suckling Pig to share, Apple sauce

- Minimum 8 guests –

7 Days' Notice Required

A discretionary gratuity of 12.5% will be added to the total bill. All prices include VAT at 20%