



TODAYS MENU

DRINKING SNACKS

Sourdough focaccia, olive oil, balsamic (v) £4	Cyril's Brancaster Oysters, with a selection of house condiments£2 ea
Crispy Chicken wings, house rub, buffalo sauce or ranch sauce..... £6.5	- Raw
Gordal olives £2.5	- Crispy tempura

SMALL PLATES

Clam chowder, sourdough, green herb oil £9
Tempura greens, chaat masala, coriander chutney, lime pickle (vegan)..... £8
Beetroot tartare, charcoal aioli, hazelnut, sourdough, nasturtium (vegan)..... £8
Deville'd brown shrimp, chive crumpet, green onion, pickled kohlrabi..... £9
Flamed Ox heart, horseradish creme fraise, watercress, sourdough £8
Duck liver parfait, burnt cherry jam, brioche £9

LARGE PLATES

BBQ'd hake, hot tartare sauce, crispy oyster, sprouting broccoli £18
Confit of Phil's smoked salmon, smoked beetroot risotto, sour cream, caviar£19
Smoked squash naan, pomegranate yoghurt, roast onion jam, pumkin seed granola (V)£16
BBQ'd courgette with crispy quinoa, roasted yeast sauce, garlic and ginger (V)£15
Chicken and wild mushroom pie, leek gratin, glazed fennel£16
Guinea fowl, andouille sausage, gumbo, sweet potato..... £18
8oz beef burger, topped with St Giles, onion jam, dill pickles, crispy onions, GT burger sauce, with skin on fries.....£16
450g dry aged sirloin on the bone, fries, Blakeney leaf and shallot salad£29
Choice of sauces: - Bourbon and pink peppercorn - Green herb sauce - Smoked bone marrow gravy

SIDES/SAUCES

Charred hispi cabbage with hazelnut and chilli butter £4
Blakeney leaf salad, 12 month parmesan, extra virgin oil, lemon £4.5
Red slaw £4
Fries, rosemary salt (v)..... £3
Buttermilk onion rings (v)..... £3
Sauces: Beer BBQ • green herb sauce • bourbon and pink peppercorn • smoked bone marrow gravy • ranch dip £2

Vegan options available. For all allergen information, please ask a member of the team.





DESSERTS, CHEESE & DIGESTIFS

DESSERTS

Black Forest chocolate brûlée, kirsch poached cherries, bitter chocolate crumble.....	£8
Pumpkin pie, cereal milk ice cream	£8
Vegan espresso creme caramel, biscotti	£8
Affogatto	£5
Ice creams - Vanilla • chocolate brownie • Norfolk strawberry • cereal milk • lemon Prosecco sorbet	£3/scoop

CHEESE

Suffolk Gold & Baron Bigod, warm malt loaf, chutney, crackers	£9
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DESSERT WINE - ½ Bottle

38 Moscato	£8.3 • £23.7
Michele Chiarlo 'Nivole', Moscato d'Asti, Piedmont, Italy 5%. A gently sparkling dessert wine with intense peach and tropical fruit flavours, delightfully silky.	
39 Noble Riesling	£29
'Godfrey's Creek', Saint Clair, Marlborough, New Zealand 10.5%. A delicious dessert wine with honey, apricot and marmalade notes leading to a wonderful silky finish. Silver - IWC, Silver Outstanding - IWSC	
40 Sauternes	£49
Château Suduiraut 2004, Castelnau de Suduiraut, Sauternes, 1ème Cru Classé, Bordeaux, France 12%. Elegantly rich and voluptuous with almonds, honey and sweet candied fruits.	

PORTS & FORTIFIED WINE - Bottle

41 Ruby Port	£23.7
Barros, Douro, Portugal 19.5%. Deep ruby-red in colour, the wine is elegant and intense with heaps of black fruit on the nose.	
42 White Port	£29
Barros, Douro, Portugal 19.5%. Lively citrine colour this White Port shows an engaging, delicate and perfumed nose, which is dominated by fresh, floral aromas.	
43 Marsala	£29.7
Superiore Dry, Carlo Pellegrino, Sicily, Italy 18%. Medium dry, rich and smooth with nutty and toffee nuances. 90 Points - Wine Spectator	
44 LBV Port	£33
Barros, Douro, Portugal 20%. Full bodied and well balanced it has ripe berry fruit and mulberry flavours.	
45 Vintage Port	£53
Barros 1996, Douro, Portugal 20%. Lovely balance between power and finesse with a silky texture and beautifully sustained flavours.	





SUNDAY ROASTS

On Sundays we serve roasts with all the trimmings - **£14.5** (Children **£8.5**)

Dry aged sirloin of beef

Porchetta (herb stuffed belly of pork)

Served with dripping and fennel potatoes, charred rarebit leeks, mustard greens, maple glazed carrots, Yorkshires.

Maple glazed butternut squash, roasted on the coals,

Served with fennel and thyme potatoes, mustard greens, charred rarebit leeks, smoked maple glazed carrots.

The kitchen is open from midday till 8pm on Sundays and roasts will be available until they run out.



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GIN TRAP WIFI

User: Gin Trap • Password: Gintrapwifi

