

# THE GIN TRAP INN

*Complimentary bread, cultured butter, canapes to start*

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## APERITIFS

Passionfruit and Elderflower Tom Collins 8

Lillet Spritz 10

Negroni 9.5

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## STARTERS

Twice baked Lincolnshire poacher cheese souffle 10

Cured sea trout, kohlrabi, seaweed, cucumber sorbet, trout roe 12

Hash brown, crispy duck leg, pineapple pickle, fried duck egg 12

Hen-of-the-woods mushroom, black garlic, fried brioche, pickled garlic capers 14

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## MAINS

Roast Sirloin of beef, duck fat potatoes, braised beef filled Yorkshire pudding, mash potato, roast carrot 25

Free range pork belly, duck fat potatoes, crispy pig cheek, Yorkshire pudding, mash potato, roast carrot 24

East coast cod, caramelized cauliflower, roast chicken sauce, cauliflower leaves, pickled girolles 27

Grilled sea bream, courgette, crab sauce, sea herbs, Cromer crab beignet 25

Roasted cauliflower, Cafe de Paris butter, sultanas, toasted almonds 18

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## SIDES

Triple cooked chips 5

Ratte potatoes, chive butter 5

Garden peas, smoked bacon, spring onion 6

Caesar salad, anchovy dressing, aged parmesan 7

Fried potato, truffle mayonnaise, aged parmesan 8

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## PUDDINGS

63% chocolate delice, coffee ice cream, caramel, chocolate aero 11

Hazelnut & brown butter cake, raspberries, caramelized white chocolate, raspberry sorbet 10

Vanilla cream, blackberries, lemon verbena, blackberry meringue 10

Cheese plate, celery, chutney, crackers 15

(Winslade, Saint Meure, Binham Blue, Montgomery Cheddar, Old Winchester)

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