

THE GIN TRAP INN

Complimentary bread, cultured butter, canapes to start

APERITIFS Passionfruit and Elderflower Tom Collins 8
Lillet Spritz 10
Negroni 9.5

Cyril's Brancaster rock oysters, pickles cucumber, iced gin and tonic (3) 12

STARTERS Tim Loose's steamed mussels, kohlrabi, curry velouté, seabee, potato bread 12
Cromer crab, pickled turnip, brown crab emulsion, parsley, miso butter, sourdough crumpet 14
Twice baked Lincolnshire poacher cheese soufflé 12
Hash brown, crispy duck leg, pineapple pickle, fruit pig black pudding, fried duck egg 14
Mushroom tart, preserved garlic capers, aerated hollandaise, black garlic, cep powder 12

MAINS Hallibut, borlotti beans, smoked butter, jerusalem artichoke, lemon peel puree 27
Free range pork, loin & belly, celeriac, grilled cabbage, pig cheek, smoked sausage & charcuterie sauce 25
Aged sirloin steak, bone marrow sauce, triple cooked chips. Bernaise sauce 35
Gnocchi, roast cauliflower, black garlic, pickled & crispy onions, aged Parmesan 18
Highland red deer saddle, venison sausage, beetroot, fruit pig black pudding, swede, brassica 30

SIDES Triple cooked chips 5
Ratte potatoes, chive butter 5
Fried potato, truffle mayonnaise, aged parmesan 7
Haricot vert, toasted hazelnuts, garlic, tarragon, lemon 7
Roast hispi cabbage, cafe de paris butter 6
