

THE GIN TRAP INN

Complimentary bread, cultured butter, canapes to start

APERITIFS Passionfruit and Elderflower Tom Collins 8.5
 Lillet Spritz 10
 Negroni 9.5

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

STARTERS Norfolk lamb breast, smoked anchovies, winter leaves, black garlic, aged parmesan 15
 Cromer crab, pickled turnip, brown crab emulsion, parsley, miso butter, sourdough crumpet 15
 Twice baked Lincolnshire poacher cheese soufflé 14
 Hen of the wood mushroom, Arlington white egg, peas, wild garlic, ewes milk cheese, mushroom velouté 13

MAINS Aged sirloin steak, bone marrow sauce, triple cooked chips, bearnaise sauce 36
 Highland red deer saddle, venison sausage, beetroot, fruit pig black pudding, swede, brassica 32
 Devon white chicken, Wye valley asparagus, truffle stuffed morels, chicken leg agnolotti 28
 Wild halibut, salsify, oyster emulsion, cucumber, trout roe beurre blanc 28
 Stone bass, onion broth, Tim Loose's mussels, wild garlic, monks beard 29
 Gnocchi, Wye valley asparagus, black & wild garlic, Bevisan Tomme 18

SIDES Triple cooked chips 6
 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
