

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

STARTERS

- Tim Loose's steamed mussels, kohlrabi, curry velouté, seabee, potato bread 12
- Twice baked Lincolnshire poacher cheese soufflé 12
- Spelt risotto, slow cooked crackle bean egg, wild garlic, Bevistan Tomme cheese 10
- Hash brown, crispy duck leg, pineapple pickle, fruit pig black pudding, fried duck egg 14
- Cromer crab, pickled turnip, brown crab emulsion, parsley, miso butter, sourdough crumpet 14

MAINS

- Roast Sirloin of beef, duck fat potatoes, braised beef filled Yorkshire pudding, mash potato, roast carrot 28
- Free range pork belly, duck fat potatoes, crispy pig cheek, Yorkshire pudding, mash potato, roast carrot 27
- Gnocchi, morels, black & wild garlic, pickled onions, aged Parmesan 18
- Wild halibut, salsify, oyster emulsion, cucumber, trout roe beurre blanc 27
- Stone bass, onion broth, Tim Loose's mussels, wild garlic, monks beard 28

SIDES

- Triple cooked chips 5
- Roast hispi cabbage, café de paris butter 6
- Haricot vert, toasted hazelnuts, garlic, tarragon, lemon 7
- Fried potato, truffle mayonnaise, aged Parmesan 7

PUDDINGS

- Baked Michel Cluizel chocolate, parsnip, toffee, chocolate aero, 11
- Forced Yorkshire rhubarb, custard mille feuille, pistachio, rhubarb sorbet 10
- Norfolk Spiced Rum Baba, yoghurt ice cream, blood orange 10
- Cheese plate, celery, chutney, crackers 15
- (Reblochon, Burt's blue, Lincolnshire poacher, Bath soft, Brin d'amour)
