

# THE GIN TRAP INN

---

APERITIFS    Gin Trap Gin and Tonic 6.75  
                  Gin Trap Ale 3.6% 5.3  
                  Passion Fruit and Elderflower Tom Collins 8.5  
                  Negroni 9.5

---

Cyril's Brancaster Rock Oysters, Pickled Cucumber, Iced Gin & Tonic (3) 12

---

STARTERS    Cromer Crab, Pickled Turnip, Brown Crab Emulsion, Parsley, Miso Butter, Sourdough Crumpet 15  
                  English Peas, Glazed Pig Cheek, Smoked Bacon, Lettuce, Old Winchester Cheese, Pickled Onions 15  
                  Heritage Tomatoes, Goat's Curd, Tomato Sorbet, Tomato Dressing, Focaccia 14  
                  Twice Baked Linconshire Poacher Soufflé 14

---

MAINS        Aged Sirloin Steak, Maitake Mushroom, Bone Marrow Sauce, Triple Cooked Chips, Beef Fat Bearnaise Sauce 36  
                  Lamb Rump, Courgette, Belly, Confit Shoulder, Sheep's Curd, Mint Vinegar 32  
                  Dry Aged Pork Loin, Belly, Cauliflower, Pickled Mustard Seeds, Black Garlic, Crispy Pork Rilette 26  
                  Wild Halibut, Vadouvan Spices, Thornham Sea Herbs, Celeriac, Golden Raisins 28  
                  Seabream, Isle of Wight Tomatoes, Crab Sauce, Broad Beans 28  
                  Risotto, English peas, Courgette, Girolles, Bevistan Tomme 20

---

SIDES        Triple Cooked Chips 6  
                  Pink Fir Potatoes 5  
                  Haricot Vert, Toasted Hazelnuts, Garlic, Tarragon, Lemon 7  
                  Roast Hispi Cabbage, Cafe de Paris Butter 6

---

