

# THE GIN TRAP INN

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## 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
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## STARTERS

- Twice Baked Lincolnshire Poacher Cheese Soufflé 12
  - Ham Hock Terrine, Piccalilli, Norfolk Crunch Bread 8
  - Smoked Haddock Scotch Egg, Curried Mayonnaise 8
  - Wild Mushroom and Tarragon Soup 8
  - Gin Trap Cured Sea Trout, Cucumber Sorbet, Roe, Sea Herbs 14
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## MAINS

- Roast Sirloin of Beef, Duck Fat Potatoes, Braised Beef Filled Yorkshire Pudding, Mash Potato, Roast Carrot 26
  - Free Range Pork Belly, Duck Fat Potatoes, Crispy Pig Cheek, Yorkshire Pudding, Mash Potato, Roast Carrot 24
  - East Coast Fish Pie, Seasonal Greens 16
  - Line Caught Seabream, King's Lynn Brown Shrimp, Bonito Beurre Blanc, Broccoli 28
  - Roast Delica Pumpkin Risotto, Candied Pumpkin Seeds 20
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## SIDES

- Triple Cooked Chips 5
  - Roast Hispi Cabbage, Café de Paris Butter 6
  - Haricot Vert, Toasted Hazelnuts, Garlic, Tarragon, Lemon 7
  - Norfolk Peer Potatoes, Chive Butter 5
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## PUDDINGS

- Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 7
  - Chilled Buckwheat Custard, Blackberries, Sorrel Sorbet, Oat Crumble 12
  - Damson and Plum Mille-Feuille, Creme Diplomat, Plum Sorbet 12
  - Cheese Plate, Celery, Chutney, Crackers 15
  - Vanilla Crème Brûlée 7
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