

THE GIN TRAP INN

To Graze

Bread and cultured butter V £5

Mixed olives VE £4.5

Small Plates

Cyril's Brancaster rock oysters, iced gin & tonic, pickled cucumber £12

Bubble & squeak, smoked salmon, dill £10

Cauliflower soup, Wells Alpine cheese & truffle toastie V £10

Heritage tomato salad, goat's cheese, focaccia V £12

Mains

Seabass, tenderstem broccoli, brown butter, capers £19

Risotto, asparagus, truffle, ewe's cheese curd V £16

Chicken & chorizo pie, mash, hispi cabbage, crème fraîche £18

Rump steak, fries, Café de Paris butter £28

Sides

Fries VE £4.5

House salad V £4.5

Fine beans, garlic, lemon, hazelnuts V £8

Pink Fir potatoes, chive butter V £6

Desserts

Chocolate mousse, yogurt sorbet, caramelised milk, hazelnut V £8

Local cheeses, chutney & crackers V £15

Sticky toffee pudding, toffee sauce, vanilla ice cream V £9

Set buttermilk, strawberries, basil sorbet £10

Sweets £8

V Vegetarian VE Vegan

For allergen information, please speak to a member of our team

A discretionary 10% service charge will be added to your bill and split evenly amongst the team