

THE GIN TRAP INN

Norfolk Restaurant Week

Small Plates

Courgette, roast garlic aioli, nasturtium

Cured mackerel, lime, coriander, local marsh herbs

Fried ham hock, pickled damsons, fried egg

Mains

Hispi, tenderstem broccoli, beurre blanc, cime di rapa salad

Venison pie, mash, hispi cabbage, crème fraîche

Mackerel, bouillabaisse, pickled shallot, citrus mayonnaise

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Lemon tart, crème fraîche sorbet

Mille-feuille, blackberries, crème pâtissière

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