

# THE GIN TRAP INN

## APERTIFS

- Bernard Remy Champagne, France 10
- House Gin & Tonic 6.75
- Negroni, House Gin, Campari, Vermouth 9
- Manhattan, Bourbon, Vermouth, Angostura Bitters 9

## SNACKS

- Cyril's Brancaster Rock Oysters, Iced Gin & Tonic, Pickled Cucumber 12 DF
- Mixed Olives 4.5
- Rosemary Nuts 4.5 N

## STARTERS

- Braised Chicken Wings, Grains, Jerusalem Artichoke, Wild Garlic 14 DFA, GFA
- Tim Loose's Brancaster Mussels, Confit Leeks, Parsley & Garlic Butter Sauce 12 DFA, GFA
- Duck Egg, Smoked Potato, Red Onion 12 GF

## MAINS

- Dry Aged Pork, Slow Cooked Pork Belly, Turnip, Miso 30
- Monkfish, Brown Shrimp, Bonito, Broccoli 28 DFA, GF
- Risotto, Grilled Brassicas, Hazelnut, Ewe's Cheese 14 DFA, GF

## SIDES

- Pink Fir Potatoes, Chive Butter 6 DFA, GF
- Fine Beans, Garlic, Lemon, Hazelnuts 8 DFA, GF, N
- Roasted Hispi Cabbage, Café de Paris Butter 7

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## PUDDINGS AND CHEESE

63% Michel Cluizel Chocolate, Parsnip, Hazelnut, Coffee 14 N, GFA

Set Buttermilk, Poached Rhubarb, Sorrel Sorbet 12 NA, DFA, N

Local Cheeses, Chutney & Crackers 15 GFA

## DESSERT WINE & DIGESTIFS

Sauternes *Chateau Suduiraut, Bordeaux France* 15

Pedro Ximinez, *Jerez, Spain* 13

Amaretto Sour, Amaretto, Bourbon, Lemon, Egg White 9

Old Fashioned, Bourbon, Sugar, Angostura Bitters 9

Liqueur Coffee 10

## TEA, COFFEE & PETIT FOURS

Selection of Petit Fours 8 N, DFA, GFA

Americano 2.5

Latte 3

Cappuccino 3

Espresso 2

Flat White 3

Mocha 3.25

Hot Chocolate 3.5

Brew Tea Loose Leaf Tea 2.8

*(English Breakfast, Earl Grey,*

*Moroccan Mint, Apple & Blackberry)*