

# THE GIN TRAP INN

*Complimentary bread, cultured butter, canapes to start*

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## APERITIFS

Passionfruit and Elderflower Tom Collins 8

Lillet Spritz 10

Negroni 9.5

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## STARTERS

Hen-of-the-woods mushroom, black garlic, fried brioche, pickled garlic capers 14

Twice baked Lincolnshire poacher cheese soufflé 10

Hash brown, crispy duck leg, pineapple pickle, fried duck egg 12

Grilled mackerel, smoked cods roe, cucumber sorbet, gooseberry sauce 12 Roast

Orkney Scallop, pork belly, pickled carrot, smoked pork broth 20

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## MAINS

East coast cod, roast celeriac, griolles, spinach 30

Lamb rump, confit belly, spiced aubergine, carrot, pine nuts, braised shoulder agnolotti pasta 30

Roasted cauliflower, Café de Paris butter, sultanas, toasted almonds 18

Aged sirloin steak, bone marrow sauce, triple cooked chips, Bearnaise sauce 35

Grilled sea bream, courgette, crab sauce, sea herbs, Cromer crab beignet 25

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## SIDES

Triple cooked chips 5

Ratte potatoes, chive butter 5

Fried potato, truffle mayonnaise, aged Parmesan 7

Garden peas, smoked bacon, spring onion 6

Caesar salad, anchovy dressing, aged Parmesan 7

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