

THE GIN TRAP INN

APERITIFS Passionfruit and Elderflower Tom Collins 8.5
 Lillet Spritz 10
 Negroni 9.5

Cyrils Brancaster rock oysters, pickled cucumber, iced gin & tonic (3) 12

STARTERS Cromer crab, pickled turnip, brown crab emulsion, parsley, miso butter, sourdough crumpet 15
 Brancaster lobster agnolotti, poached lobster tail, blood orange, sea herbs, lobster sauce 24
 English peas, glazed pig cheek, smoked bacon, lettuce, Old Winchester cheese, pickled onions 15
 Wye valley asparagus, slow cooked hens egg, wild garlic, hollandaise sauce 16
 Twice baked Lincolnshire poacher cheese soufflé 14

MAINS Aged sirloin steak, bone marrow sauce, triple cooked chips, bearnaise sauce 36
 Lamb rump, spiced aubergine, lamb sausage, confit shoulder, sheeps curd, mint vinegar 32
 Devon white chicken, Wye valley asparagus, truffle stuffed morels, wild garlic, liver parfait 28
 Wild halibut, brown crab risotto, creme fraiche, garden herbs & flowers 28
 Line caught sea bass, trout roe beurre blanc, spring vegetables, brown shrimps 28
 Gnocchi, Wye valley asparagus, black & wild garlic, Bevistan Tomme 18

SIDES Triple cooked chips 6
 Pink fir potatoes, chive butter 5
 Fried potato, truffle mayonnaise, aged parmesan 7
 Haricot vert, toasted hazelnuts, garlic, tarragon, lemon 7
 Roast hispi cabbage, cafe de paris butter 6
