



DINNER MENU

2 COURSES

£20 PER GUEST

3 COURSES

£25 PER GUEST

STARTERS

- **SEASONAL VEGETABLE SOUP**
- **CURED SALMON**
with Beetroot Cream Cheese, Lychee Salsa
- **DUCK LIVER PATE**
with Blood Orange Gel & Oatcakes
- **CHORIZO & MANCHEGO CROQUETTES**
with Sweet Chilli Sauce
- **TEMPURA WHITE FISH TACOS**
with Tartare Sauce
- **TRIO OF CAULIFLOWER**
with Apple Gel

MAINS

- **BALMORAL CHICKEN**
with Mash Potatoes, Vegetables & Peppercorn Sauce
- **SALMON FILLET**
with Mash Potatoes, Vegetables & Cheese Sauce
- **BEEF BURGER**
with Smoked Cheese, Onion Rings, Fries
- **WILD MUSHROOM RISOTTO**
Wild Mushroom, Rocket & Truffle Risotto with Parmesan Crisp
- **SMOKED DUCK BREAST (£5 SUPPLEMENT)**
with Mash Potatoes & Red Wine Jus

STARTERS

- **STICKY TOFFEE PUDDING**
- **APPLE & BERRY CRUMBLE**
Served with Custard
- **CHOCOLATE PARFAIT**
with Blackberry Gel, Cherry Mascarpone, Biscuit Crumb
- **SORBET & MIXED BERRY COMPOTE**
- **3 CHEESE CHEESEBOARD (£5 SUPPLEMENT)**

Please make our team aware of any dietary requirements.
We are happy to make adjustments whenever possible.

www.gin71.com contact@gin71.com