

GinFest 2019

Thursday 22nd – Monday 26th August



Mixed Warm Bread Platter £5

served with olives, sundried tomatoes, balsamic & olive oil

Breaded Brie £5

& sloe gin chutney

48 Hour Cured Salmon Gravlax £6

marinated in gin, topped with dill, served with pickled mooli, cucumber, radish salad & sour dough bread

Fresh Highland Mussels

£7 small | £13 large

cooked in a creamy white wine & chorizo sauce served with half a baguette
add fries £1.50



Medium Spiced Lamb Rogan Josh £11

served with Bombay potatoes, steamed rice & naan bread

Fish & Chips £12

24-hour gin-soaked cod cooked in batter with chips, minted peas & tartar sauce

Asparagus, Goats Cheese & Cherry Tomato Tart £10

in a puff pastry case served with chips & fresh salad



Vanilla Panna Cotta £5

with gin & honey roasted strawberries
served with Langué's de chat biscuits

Cheeseboard £7

Roquefort, spicy jalapeno, goats cheese, red Leicester
with sloe gin chutney, crackers, celery & grapes

Gin & Lemon Cheesecake £5

served with lemon sorbet

