

# GIN DINNER MENU

## 15<sup>TH</sup> NOVEMBER 2019

Come and spend an evening sampling some of our best-selling gins paired with a menu designed by our Head Chef in which gin is incorporated into each dish.

Step into the world of botanicals and find out how they are used to create the nation's favourite drink.

Let the fun beGIN.

### Starters

Gin cured trout, dill,  
compressed cucumber and wasabi emulsion.

Venison bresaola, sour dough crisps,  
vegetables pickled in juniper.

### Mains

Fillet of mackerel, orange risotto,  
shaved fennel salad, gin and lime dressing.

Breast of duck, carrot dressed  
and cooked in orange and gin, duck leg fritter.

### Desserts

Lemon souffle, gin and tonic sorbet.

Gin and ruby grapefruit meringue tart.