



# Ginstronomy January

2 Courses £20

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3 Courses £30

## Starters

### *Spiced Salmon Croutax*

Orange zest, Allspice, Cinnamon, Chilli & Treacle cured Salmon served with sourdough toast & herb butter

Matched with Opihr Gin served with ginger. Opihr uses exotic botanicals to give a well balanced spice of cumin and black pepper

### *Celeriac and Roast Apple Soup (ve)*

Served with Crouton Sticks

Matched with Caorunn Gin served with Apple. Caorunn uses highland botanicals such as dandelion & apple.

### *Roast Partridge & Pears*

With Sage & Game Terrine

Matched With Silent Pool Gin served with Orange. Beautifully floral using local honey for a smooth sweetness



## Mains

### *Pan fried Seabass Fillet (gf)*

With Bubble & Squeak and Tomato & Bacon Sauce

Matched with Westwinds Cutlass Gin served with red pepper. Triple distilled for a crisp & fresh taste with hints of coriander.

### *Smokey Hunters Chicken (gf)*

Chicken Breast, Stuffed with Smoked Cheese, wrapped in Bacon Served with Butter Mash & a Tomato, Tarragon, White Wine & Brandy Sauce

Matched with Gin Mare served with Orange & Rosemary. Mediterranean herbs deliver a savoury taste of sunshine.

### *Vegan Haggis & Gin Pie (ve)*

Tatties & Neep top, Seasonal Vegetables & Vegan Gravy

Matched with Blind Tiger Imperial Secret served with lemon & black pepper. Made with lemongrass and hops.

### *Venison, Juniper & Bacon Burger*

Sloe Gin & Pear Relish, Pickled Vegetables, Smoked Northumbrian Cheese, Mixed Leaf

Add Thick Cut Chips - 1.50 Add Hand Cut Fries - 2.00 Add Sweet Potato Wedges 2.50

Matched with Warner Edwards Sloe Gin served with mixed berries. A very rich, deep flavour of sloe with a hint of spice.



## Desserts

### *Manchester Chocolate Board (gf)*

A Selection of Five Handmade Chocolates with Chocolate Dipped Fruit

Matched with Xolato served with cocoa nibs and raspberries. Based on an ancient aztec elixir with chocolate & vanilla flavours

### *Gingerbread Brownie (ve)*

With a Mini Gingerbread Man & Served with Vegan Custard

Matched Batch Gin served with raspberry & lime. Cinnamon & smooth coriander with a citrus finish.

### *British Cheese Board (v)*

Selection of Three Cheeses & Crackers

Matched with Monkey 47 served with grapefruit & rosemary. Strong juniper taste with a hint of citrus and earthy berries.

### *Strawberry & Black Pepper Pot (v)(gf)*

Homemade strawberry & black pepper ice-cream, fresh strawberries & Cream

Matched with Martin Millers Gin served with strawberry & black pepper. A modern classic with a fresh finish and citrus botanicals.

**Bookings ONLY, Pre-order required for groups of 10 or more. Available Monday - Friday.**