



GIN **71**

# TASTING MENUS

17TH EDITION

Please make your server aware of any dietary requirements.  
Tables of 6 or more guests include a 10% service charge.

## 5 COURSE TASTING MENU

£30

### COD

Salt Baked Cod • Chive & Chinese Leaf Remoulade  
Beetroot Pearls

### BROCCOLI

Garlic & Chilli Black Bean Broccoli • Crispy Noodles  
Apple Gel • Spiced Nut Crumb

### VENISON

Seared Venison • Venison Croquette • Parsnip Purée  
Parsnip Crisps • Pilgrim's Gin Poached Berries

### CHICKEN

Pan Roasted Chicken Thigh • Sweet Savoy Greens • Blackened Corn  
Carrot Purée • Chicken & Rosemary Sauce

### PARFAIT

Chilli Caramel Parfait • Lychee, Apple & Mint Salsa  
Chantilly Cream • Sesame Brandy Snap

This menu can be adapted to be Gluten Free upon request.  
For more detailed allergen information visit [www.gin71.com/food](http://www.gin71.com/food)

## VEGETARIAN TASTING MENU

£30

### BRIE

Herb Coated Brie • Chive & Chinese Leaf Remoulade  
Beetroot Pearls

### BROCCOLI

Garlic & Chilli Black Bean Broccoli • Crispy Noodles  
Apple Gel • Spiced Nut Crumb

### SWEET POTATO

Spiced Sweet Potato Croquette • Roast Celeriac • Parsnip Purée  
Parsnip Crisps • Pilgrim's Gin Poached Berries

### RISOTTO

Sun Blushed Tomato & Piquante Pepper Stuffed Courgette  
Sweet Savoy Greens • Blackened Corn • Carrot Purée • Basil Oil

### PARFAIT

Chilli Caramel Parfait • Lychee, Apple & Mint Salsa  
Chantilly Cream • Sesame Brandy Snap

This menu can be adapted to be Gluten Free or Vegan upon request.  
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## GIN PAIRINGS

£30

### BARRA ISLAND GIN

Served with Fever Tree  
Mediterranean Tonic

### BOË APPLE & LIME

Served with Walter Gregor  
Original Tonic

### MAKAR CHERRY

Served with Franklin & Sons  
Sicilian Lemonade

### GLASWEGIN

Served with Artisan Violet  
Blossom Tonic

### PINK MARTINI

Belsazar Rose Vermouth,  
Caorunn Raspberry & Lemon.  
The perfect compliment to  
finish your meal.

## WINE PAIRINGS

£30

### PICPOUL

Fresh coastal grown wine with  
citrus notes and good salinity.

### CHENIN BLANC

Notes of crisp apple, with  
florals and spice.

### PINOT NOIR

Silky smooth with rich berry  
flavours and earthy, mushroom  
notes.

### CHARDONNAY

Classic Chardonnay flavours.  
Partially oak-fermented for a  
light style.

### LATE HARVEST CHENIN BLANC

Sweet lychee flavours  
compliment mild hints of  
spice.

GIN **71**

Our Executive Chef Darren To has created a bespoke menu which  
combines elements from his family heritage in Hong Kong with his  
local roots, growing up in Dumfries and Galloway.

