

GIN **71**

TASTING MENUS

16TH 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

£25

DUCK

Orange Cured Duck Ham • Toasted Garlic Brioche
Truffle Mayonnaise • Beetroot Pearls • Juniper Olive Soil

UDON

Hoi Sin Udon Noodles • Pickled Vegetables
Soy Marinated Egg • Toasted Sesame

SURF + TURF

Soy & Five Spice Marinated Beef • Chilli King Prawns
Roasted Butternut Squash Purée • Garlic Choi Sum
Blood Orange Gel

PORK

Pan Seared Pork Loin • Ham Hock & Black Pudding Croquette
Parsnip Purée • Minted Pea & Savoy Cabbage
Apple & Spiced Date Chutney • Crackling • Red Wine Jus

SWEET

Dark Chocolate & Coffee Ganache • Vanilla Mascarpone
Gin Bothy Poached Berries • Chilli Honeycomb Crumb

This menu can be adapted to be Gluten Free upon request.
For more detailed allergen information visit www.gin71.com/food

VEGETARIAN TASTING MENU

£25

CELERIAC

Orange Glazed Celeriac • Toasted Garlic Brioche
Truffle Mayonnaise • Beetroot Pearls • Juniper Olive Soil

UDON

Hoi Sin Udon Noodles • Pickled Vegetables
Soy Marinated Egg • Toasted Sesame

CARROT

Soy & Five Spice Carrot • Honey Glazed Corn Rib
Roasted Butternut Squash Purée • Garlic Choi Sum
Blood Orange Gel

CAULIFLOWER CHEESE

Salt & Chilli Smoked Mozzarella • Spiced Charred Cauliflower
Tea Pickled Cauliflower • Parsnip Purée
Minted Pea & Savoy Cabbage • Apple & Spiced Date Chutney

SWEET

Dark Chocolate & Coffee Ganache • Vanilla Mascarpone
Gin Bothy Poached Berries • Chilli Honeycomb Crumb

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GIN PAIRINGS

£30

BARRA GIN

Walter Gregor Original,
Orange Garnish

GINGER NINJA

London Essence Pomelo
Pink Peppercorn, Lime Garnish

ARBIKIE AKS

Fevtree Spiced Orange
Ginger Ale, Lime Garnish

HOUSE OF BOTANICALS MAPLE OLD TOM

Walter Gregor Spiced Tonic
Apple Garnish

PILGRIMS STRAWBERRY + BLACK PEPPER MARTINEZ

A modern twist on a
classic cocktail

WINE PAIRINGS

£30

BEAUJOLAIS-VILLAGES

France
Fruity, floral and light bodied

GEWÜRZTRAMINER ALSACE

France
Aromatic, fruity and full bodied

STONIER PINOT NOIR

Mornington, Australia
Rich, full bodied with
chocolate notes

PACO GARNACHA- TEMPRANILLO NAVARRA

Spain
Fruity, medium bodied with
subtle spice

PILGRIMS STRAWBERRY + BLACK PEPPER MARTINEZ

A modern twist on a
classic cocktail

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.

