



GIN **71**

7 COURSE

TASTING MENU

12TH EDITION

Gin71 Merchant City

No.4 Virginia Court, G1 1TN

Glasgow

0141 553 2326



GIN **71** TASTING MENU

ARRIVAL COCKTAIL

Enjoy a delicious palate cleansing gin cocktail upon arrival

MENU

£59 PER PERSON

AMUSE-BOUCHE

Wild Mushroom Velouté • Basil Tonic Oil

House Baked Gin Bread

SALMON

Pilgrim's Gin Cured Salmon • Crisp Skin • Lemon & Dill Mayonnaise

Pickled Cucumber & Blackcurrant Glaze

TEXTURES OF CAULIFLOWER

Cauliflower with Smoked Applewood Cheddar & Spinach Purée

Pickled Cauliflower • Charred Cauliflower

Gin Bothy Gunshot Gin & Madras Tempura Battered Floret

Cauliflower & Olive Crumb

HAM HOCK

Braised Ham Hock & Apple Ballotine

Confit Ham Hock & Cheese Bon Bon • Pea And Mint Puree

Pistachio Crumb • Broad Beans • Glaswegin Apple Gel

PALATE CLEANSER

Peach Delight Tea Syrup • Malfy Gin Rosa

DUCK

Pan-seared Duck • Confit Duck Leg Croquette

Braised Purple Cabbage • Aber Falls Marmalade Carrot Purée

Blackberry & Red Wine Jus

CHEESE **OPTIONAL** (£6 SUPPLEMENT)

Selection of Scottish Cheeses • Quince Jelly

Chutney • Oatcakes

DESSERT

Eden Mill Rhubarb Gin Soaked Sponge

Rhubarb & Wild Berry Mousse • Gin Poached Rhubarb

Stem Ginger Crème Anglaise

DRINKS PAIRINGS

GIN OR WINE PAIRINGS

£25 PER PERSON

Accompany your tasting experience with either four gin perfect pours and a dessert gin cocktail, or a selection of five wines hand picked to compliment each course.

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



GIN **71**

VEGETARIAN

7 COURSE

TASTING MENU

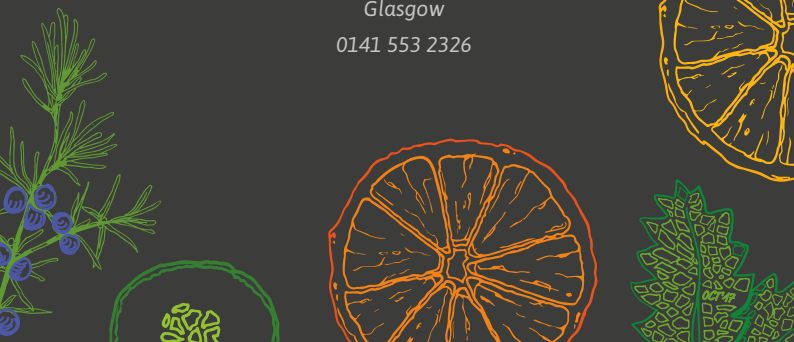
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AMUSE-BOUCHE

Wild Mushroom Velouté • Basil Tonic Oil

House Baked Gin Bread

BEETROOT

Pilgrim's Pickled Beetroot • Charred Asparagus • Beetroot Crisp

Beetroot Cream Cheese • Toasted Pine Nuts • Blackcurrant Glaze

TEXTURES OF CAULIFLOWER

Cauliflower with Smoked Applewood Cheddar & Spinach Purée

Pickled Cauliflower • Charred Cauliflower

Gin Bothy Gunshot Gin & Madras Tempura Battered Floret

Cauliflower & Olive Crumb

AUBERGINE

Smoked Aubergine • Pomegranate • Buffalo Mozzarella

Pea & Mint Purée • Pistachio Crumb • Broad Beans

Glaswegin Apple Gel

PALATE CLEANSER

Peach Delight Tea Syrup • Malfy Gin Rosa

RISOTTO

Bell Pepper stuffed with Cajun Spiced Mediterranean Rice

Honey Glazed Charred Halloumi • Brockman's Mango Salsa

CHEESE **OPTIONAL** (£6 SUPPLEMENT)

Selection of Scottish Cheeses • Quince Jelly

Chutney • Oatcakes

DESSERT

Eden Mill Rhubarb Gin Soaked Sponge

Rhubarb & Wild Berry Mousse • Gin Poached Rhubarb

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