

# GINGERMAN

## À La Carte

*Selection of canapes  
House made bread & butter*

### Starters

**Warm Squash Salad**  
goats curd, truffle honey, sage

**Grilled Mackerel**  
oyster dressing, cucumber, lime

**Wild Mushroom Ravioli**  
aged Parmesan, cep velouté

**Roast Pigeon**  
grapes, Stilton, chicory, walnut

### Mains

**Sirloin Of Beef**  
truffled savoy cabbage, parsnip, bone marrow, mushroom sauce  
(£5 supplement)

**Monkfish**  
roasted cauliflower, crispy potato, caper brown butter

**Roast Pheasant Breast**  
croquette, pumpkin, Brussel sprouts, chestnut cream

**Fried Jerusalem Artichokes**  
hazelnut, pearl barley

2 courses £50

3 courses £60

\*\*\*\*BYO wine every Sunday evening\*\*\*\*

If you have any food allergies, please inform us.  
A 12.5% discretionary service charge will be added to the bill.

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## Desserts

### Spiced Plum Soufflé

Biscoff ice cream  
(£1 donation \*)

*please allow 15-20 minutes to serve*

### Warm Custard Cake

cherry, almonds, amaretto ice cream

### White Chocolate Profiteroles

salted caramel apple, blackberry

### British Cheese Selection

(£5 supplement)

pickled pear, onion chutney, crackers

### Selection Of Petit Fours

(£7.00)

2 courses £50

3 courses £60

After Dinner Drinks		Liqueurs	
<b>Black Russian</b>	£12	Amaretto	£8
Black Cow vodka, Kahlua		Sambuca	£5
<b>Espresso Martini</b>	£12	Baileys	£8
Absolut Vanilla, Kahlua, coffee, sugar		Limoncello	£8
<b>GingerMan Old Fashioned</b>	£11	Frangelico	£8
Whisky, ginger-orange syrup, orange bitters		Maxime Trijol VSOP	£8

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\*Discretionary £1 goes directly to Action Medical Research,  
Sussex charity changing children lives through medical research.  
Medical Research is a registered charity no. 208701

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## Tasting Menu

To be enjoyed by the entire table

*Selection of canapes  
House made bread & butter*

### Warm Squash Salad

goats curd, truffle honey, sage  
*Muscadet, La Bretesche, Jeremie Huchet - Loire, France*

### Grilled Mackerel

oyster dressing, cucumber, lime  
*Crios Torrontes, Susana Balbo - Mendoza, Argentina*

### Monkfish

roasted cauliflower, crispy potato, caper brown butter  
*Cotes The Rhone Blanc, Terra - Rhone, France*

### Roast Pheasant Breast

croquette, pumpkin, Brussel sprouts, chestnut cream  
*Touraine Gamay KM 4700 - Loire, France*

### Warm Custard Cake

cherry, almond, amaretto ice cream  
*Late harvest Riesling, Urlar - Wairarapa, New Zealand*

optional course (£10 supplement)

### British Cheese Selection

Pickled Pear, Onion Chutney, Crackers  
*LBV Port, Quinta Do Crasto - Douro, Portugal £7*  
or

*Recioto Della Valpolicella, Bertani - Veneto, Italy £12.50*

£70 per person

£35 wine paring per person

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