

GINGERMAN

*For the table,
Warm House Made Japanese Milk Bread & Butter*

Snacks/Appetisers

Three Cheese Arancini, wild garlic and almond pesto - £7
Smoked Haddock Fritter, curry aioli, pickled wakame - £7
Argentinian Prawns, charcoal aioli - £3.50 each

Starters

Citrus Cured Salmon, buttermilk, pickled cucumber, garlic croutons, keta - £12
Beef Tartare, smoked dressing, confit egg, shallots capers, beef fat hash brown - £14
BBQ Squid, burnt scallion dressing, coral tuille - £12
Artichoke Salad, bitter leaves, pickled grelot onions, linseed, whipped feta - £11
Ricotta and Pea Tortellini, pecorino, crispy shallots, pea shoots - £12

Mains

Roast Lamb Saddle, crispy belly, aubergine, pickle apricot, chickpeas, zhug - £28
Pork Fillet, apple and miso purée, crispy black pudding, pickled mustard seed - £26
Whole Lemon Sole (on the bone), brown shrimp, cucumber, capers, beurre noisette emulsion - £28
Pan Roasted Hake, gherkin gel, purple sprout broccoli, confit potato, tartare beurre blanc - £25
English asparagus, crispy hen egg, wild garlic, jersey potatoes, Lincolnshire poacher foam - £21

To Share (for 2)

Sirloin Steak 400g, bordelaise sauce - £15/100g
Butterflied Sea Bream, salsa Vierge, burnt lemon - £45

Sides

Crayfish Caesar salad - £8
Lyonnais Potatoes - £5.5
Roasted Heritage Carrots, salsa verde - £5.5
Charred Purple Sprouting Broccoli, crispy chilli oil, sesame - £5.5

Subject to change & availability

BYO wine every Sunday evening, £5 corkage per bottle