

# GINGERMAN

## Vegetarian Chefs Selection

*Warm House Made Japanese Milk Bread & Butter*

Three Cheese Arancini, wild garlic & almond pesto  
*Sparkling Brut, Sauska, Tokaji, Hungary*

Artichoke Salad, bitter leaves, pickled grelot onions, linseed, whipped feta  
*Vinho Verde, Quinta Da Lixa, Vinho Verde, Portugal*

Ricotta and Pea Tortellini, pecorino, crispy shallots, pea shoots  
*Grillo, La Segreta, Planeta, Sicily, Italy*

English asparagus, crispy hen egg, wild garlic, jersey potatoes, Lincolnshire poacher foam  
*Sauvignon Blanc, Kate, Aubert & Mathieu, Languedoc-Roussillon, France*

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Chocolate Parfait, almonds, amaretto, Griottine cherries  
*Muscat, Vin De Hel, Thelema, South Africa*

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## Optional Course (£10 Supplement)

### **British Cheese Selection**

Chutney, Crackers

*LBV Port. Quinta Do Crasto £7*

**£75 per person**

**£35 Wine Pairing per person**

*Subject to change & availability*

**\*\*\*BYO wine every Sunday evening, £5 corkage per bottle\*\*\***