

GINGERMAN

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

****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.