

GINGERMAN

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

Snacks/Appetisers

Stuffed Chicken Wings, Gochujang, Scallions, Sesame - £8
Argentinian Prawn, Chilli, Garlic, Lemon, Seaweed Aioli - £3.50 each
Leek Rarebit Croquettes, Smoked Walnut Ketchup - £7

Starters

Beef Tartare, Smoked Dressing, Confit Yolk, Beef Fat Hash Brown - £14
Smoked Haddock Tart, Leeks, Pancetta, Pickled Mustard Seeds, Bearnaise - £12
Confit Trout, Baked Potato Velouté, Pickled Lemon, Sorel - £11
Burrata, Blood Orange, Pistachio Dukka, Garlic Croutons, Bitter Leaves - £12
Onion & Gruyère Agnolotti, Parmesan Velouté, Hazelnuts - £11

Mains

Creedy Carver Duck Breast, Plum, Braised Leg Croquette, Potato Pancake, Cocoa Nib, Kale - £28
Venison Saddle, Celeriac Fondant, Cavolo Nero, Pear, Venison Sausage Roll, Jus - £28
Pan Roasted Cod, Garlic Gastrique, Artichokes, Seasonal Greens, Crispy Mussels, Seaweed - 24
Monk Fish, Aubergine Chutney, BBQ Carrots, Curry Sauce, Furikake, Miso - £24
Leek Tarte Tatin, Lincolnshire Poacher, Fricassee of Winter Vegetables, Parsley Sauce - £21

To Share (for 2)

Ribeye Steak (400g), Peppercorn Sauce - £60
Whole Butterflied Bream, Beurre Noisette, Capers, Lemon, Parsley - £45

Sides

Roast Carrots, Balsamic, Almonds - £5.50
Mash, Garlic Butter, Whole grain - £5.50
January King Cabbage, Miso Mayo, - £5.50
Lyonnais Potato, Caramelised Onions - £5.50

Subject to Change & Availability

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

If you have any food allergies, please inform us.

Our commitment to maintaining the highest standards of food safety includes diligent efforts to minimize the risk of allergen cross-contamination. While we take every precaution possible, **please be aware that we cannot provide a 100% guarantee free from allergen environment.**

A 12.5% discretionary service charge will be added to the bill.