

# GINGERMAN

## Chefs Vegetarian Selection

*Warm House Made Japanese Milk Bread & Butter*

Leek Rarebit Croquettes, Smoked Walnut Ketchup  
*Sparkling Brut, Sauska, Tokaji, Hungary*

Burrata, Blood Orange, Pistachio Dukka, Garlic Croutons, Bitter Leaves  
*Crios Torrontes, Susana Balbo, Mendoza, Argentina*

Onion & Gruyère Agnolotti, Parmesan Velouté, Hazelnuts  
*Vinho Verde, Quinta Da Lixa, Vinho Verde, Portugal*

Leek Tarte Tatin, Lincolnshire Poacher, Fricassee of Winter Vegetables, Parsley Sauce  
*Sauvignon Blanc, Kate, Aubert & Mathieu, Languedoc-Roussillon, France*

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Passion Fruit Parfait, Szechuan Meringue, Coconut, Chocolate Sorbet  
*Sauternes, Les Garonelles, Lucien Lurton – Bordeaux, France*

## 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*

**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.

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