

Snacks

Hot Sweet and Sour Crispy Pork Belly Bites £4.00
Thai Style Spiced Fish Cakes with Hot and Sour Dressing £4.00
Tempura of Asparagus with Soy and Pickled Ginger Dressing £4.00
Butter Chicken with Korean Dressing £4.00
Sourdough Baguette & Butter £3.50
Olives £3.00

Here's How it Works....

3 Courses £37/ Starter & Main £29/ Main & Pudding £28/ Starter & Pudding £18/ Main £19.50

To Start

Rare Beef Salad with Mango, Peanuts, Sharp Thai Flavours, Salt Carrots & Honeycomb #
Twice Cooked Oriental Duck Leg with Plum, Radish, Cucumber, Coriander & Ginger Syrup
Pea and Goats Cheese Risotto (GF) (V)
Pear, Kearney Blue & walnut Tart with Watercress # (V)
Fried Tiger Prawns with Zingy Veg Salad, Salt & Chilli Pineapple & Soy & Pickled Ginger*
Smoked & Cured Salmon Salad with Crab & Dill Vinaigrette & Crispy Breads *

Main Course

Roast Cauliflower with Curried Lentils, Spinach & Crispy Cauliflower (V)
Roast Hake with Green Cabbage, Rosemary Cream, Ham Shank and Parmentier Potatoes
Braised & Glazed Pork Belly with Garlic Greens, Coconut Rice Fritters & Pineapple
Slow Cooked Featherblade with Beef Bourguignon & Creamy Mash (GF)
Butternut Squash Tarte Tatin with Garlic Green Beans, Toasted Pumpkin Seeds & Chips (V) #
Crispy Skin Seabass Fillet with Fondant Potatoes, Broccoli, Hazelnut, Lemon and Parsley Butter (GF) #
Pan Roast Supreme of Chicken with Tenderstem Broccoli, Morell Sauce &
Dauphinoise Potato on the side (GF)

Pudding

Vanilla Panacotta with Vanilla Poached Pineapple and Digestive Biscuits
Hazelnut Meringues with Chocolate Mousse, Berries & Vanilla Cream (GF) #
Kearney Blue & Gubeen with Apricot & Crackers (£2 Supplement)

We Openly Use All of the Main Allergens In Our Kitchen. If You are Sensitive to Any of These You Must Inform Your Server
Contains Nuts or seeds # Contains Shellfish * Gluten Free (GF) Vegetarian (V)
A Discretionary 10% Service Charge will be added to Parties of 5 or more

Creme Brulee with
Raspberry Compote
(GF)

Sticky Toffee Pudding with Vanilla Ice Cream

Espresso Martini/Liquor Coffee

68-72 Great Victoria Street, Belfast BT1 2 5EE (028)90244421 Info@

Sides £4.50

Chips/Skinny Chips/Sweet Potato Fries/Cauliflower Fritters with Truffle Oil Mayo & Parmesan
Steamed Greens/Baby Gem Caesar with Parmesan and Croutons

Ginger Always Has.....

Starters

Gingers Squid with Garlic Mayo & Sweet Chilli Dip £10 (GF By Request)

French Onion Soup with Cheese Crouton & Sourdough Bread £8.25

Sweet Potato Soup with Creme Fraiche & Chives £7.00

Mussels with White Wine Cream & Parsley, Served with Bread £9.00 * (GF Without Bread)

Sauteed Scallop, Black Pudding Bon Bon, Parsnip & Chorizo Butter £11.50 *

Mains

10 Oz Sirloin with Greens, Choice of Sauce & Side £29.00
(Peppercorn/Morel/Red Wine Jus & Garlic Butter)

Coffee (Green Bean Coffee)

Americano £2.80/Cappuccine £2.95/Latte£2.95/Espresso £2.50/Double Espresso £2.80/Decaff £2.80

SUKI TEA

Breakfast Tea /Earl Grey/Ginseng Green/Chamomile/Peppermint £2.75

Wines by the Glass

Mocktail Menu. £4.95

(No Booze in Here, Packed with Flavor)

Raspberry & Cucumber Lemonade/Apple & Ginger

Whites

Tierra D'Estrella Sauvignon Blanc, 12.5% £6.00

Ancora Garganega Pinot Grigio, Italy 12% £6.00

Vegaval Plata Verdejo, Spain 12% £6.50

Listening Station, Chardonnay, Australia 13% £6.50

Spring Creek Sauvignon Blanc, Marlborough, 12.5% £7.00

Red

Los Espinos Merlot, Chile 13% £6.00

Coto De Hayas, Grenache Syrah, Spain 13.5% £6.00

Soldiers Block, Shiraz, Australia 13.5% £6.25

Rose

Borgia Rosado, Spain, 13.5% £6.00

Fizz

La Dolci Colline Prosecco, Veneto, Italy 11.5% £8.00

La Dolci Collime, Rose Prosecco, Italy 11.5% £8.00

After Dinner Drinks

Espresso Martini £9

Dows Vintage Port £4.50

Dows 10 yr Old Port £5.25

Hennesy VS £5.00

Remy Martin VSOP £5.45

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