

Snacks

Cheddar Cheese Balls with Pineapple Puree & Pickled Onions £4.30

Pork Belly Bites with Braised Dahl Dressing £4.30

Breaded Mushrooms with Truffle Oil Mayo & Fresh Parmesan £4.30

Sourdough Baguette & Butter £3.50

Olives £3.25

Here's How it Works....

3 Courses £39.75/ Starter & Main £31.50/Main & Pudding £29.75/Starter & Pudding £18.25
Main £21.50

To Start

Asian Infused Duck Croquette with Plum, Cucumber & Radish Salad, Lime & Coconut

Fried Tiger Prawns with Carrot & Fennel Salad, Pineapple Salsa & Soy & Pickled Ginger Dressing*

Local Fillet Beef Tartare with Boiled Egg Mayo, Horseradish, Pickled Hazelnuts
& Crispy Breads # (G.F without Breads)

Smoked Salmon & Crab Vinaigrette with Pickles with Guinness & Pumpkin Seed Bread #

Celeriac, Parmesan & Truffle Oil Risotto with Toasted Almonds (GF) (V) #

Pear, Candied Walnut & Young Buck Blue Cheese Salad with Straw Potatoes, Watercress #

Main Course

Roast Hake with Cannelini Beans, Chorizo, Scampi, Leeks & Cauliflower Puree *

Seabass with Sauteed Potatoes, Roast Cherry Tomatoes, Broccoli, Hazelnuts, Lemon & Herbs # (GF)

Pork Belly with Stir Fry Bak Choi, Tenderstem Broccoli, Tiger Prawns, Oyster Sauce with Cashew &
Broccoli Fried Rice *

Slow Cooked Featherblade with Mash & Root Vegetable Gravy (GF)

Potato, Onion, Butterbean & Cheese Pie with Parsnip Chips & Wilted Spinach

Roast Curried Cauliflower with Chickpeas, Spinach & Crispy Cauliflower (V)

Pudding

Mango Panacotta with Vanilla Poached Pineapple and Digestive Biscuits

Light Chocolate Mousse with Caramel & Salt & Chilli Peanut Praline # (GF)

Young Buck Blue & Gubeen with Apricot & Crackers (£2 Supplement)

Creme Brulee with Raspberry Compote (GF)

Sticky Toffee Pudding with Vanilla Ice Cream

Banana Tarte Tatin with Salt & Caramel Ice Cream, Creme Anglaise & Pistachio Praline #
(Please Allow 15 Mins)

Espresso Martini/Liquor Coffee

Sides £4.50

Chips/Skinny Chips/Dauphinoise Potatoes/Cauliflower Fritters with Truffle Oil Mayo & Parmesan

Steamed Greens/Baby Gem Caesar with Parmesan and Croutons/Mash/Sweet Potato Fries

Ginger Always Has.....

Starters

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

Soup of the Day (Please Ask Your Server) £7.50

French Onion Soup with Cheese Crouton & Sourdough Bread £8.25

Mains

10 Oz Sirloin with Greens, Choice of Sauce & Side £31.00
(Peppercorn/Morel/Red Wine Jus & Garlic Butter)

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Pan Roast Supreme of Chicken with Roast Carrot & Hespie, Carrot Puree
& Baked Colcannon Mash (GF) £21.50

Coffee (Green Bean Coffee)

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

SUKI TEA

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

Mocktail Menu. £4.95

(No Booze in Here, Packed with Flavour!)

Raspberry & Cucumber Lemonade/Apple &
Ginger/Berry Blast

After Dinner Drinks

Espresso Martini £9

Noval Fine Ruby Port £4.50

Noval 10 yr Old Tawny Port £5.25

Hennesy VS £5.25

Remy Martin VSOP £5.45

Il Cascinone Moscata £5.25

Wines by the Glass

Whites

Terra Pura 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

The Holy Snail, Loire Valley 12% £7.00

Red

Los Espinos Merlot, Chile 13% £6.00

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

Listening Station, 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

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

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