

Snacks

Cheddar Cheese Balls with Pineapple Puree & Pickled Onions £4.30

Hash Browns with Home Made Ketchup £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

Warm Salad of Fried Lemon & Garlic Chicken with Green Bean, Rocket, Pickled Shallots & Creamy Parmesan Dressing (GF)

Fried Tiger Prawns **OR** Asparagus & Broccoli Tempura (Vegan) with Carrot & Fennel Salad, Pineapple Salsa & Soy & Pickled Ginger Dressing*

Rare Beef Salad with Papaya, Radish, Carrot, Peanuts, Honeycomb & Spicy Soy Dressing #

Gin Cured Salmon with Celeriac Remoulade, Pickled Vegetables & Apple with Wheaten Bread

Pea, Leek & Crab Risotto with Creme Fraiche (GF) # (V, without Crab)

Pear, Candied Walnut & Young Buck Blue Cheese, Salt Baked Celeriac, Mustard, Honey & Watercress #

Main Course

Roast Fillet of Hake with Curried Celeriac Puree, Prawns, Chickpeas & Spinach in Masala Butter (GF)

Fillet of Seabass, Tenderstem Broccoli, Cannellini Beans, Nduja Butter, Hazelnuts & Dauphinoise Potatoes #

Crispy Oriental Duck Leg with Stir Fry Bak Choi, Tenderstem Broccoli, Pineapple Salsa,
Light Soy Dressing & Tempura of Coconut Rice *

Roast Breast of Chicken Wrapped in Parma Ham with Carrot Puree, Roast Carrots, Sautéed Cabbage,
Parsley Butter, Chicken Skin & Panko Crumb & Baked Cheddar Mash (GF without Crumb)

Slow Cooked Featherblade of Beef with Green Beans, Roast Tomatoes, Mash & Bourguignon Gravy
(Bacon, Baby Onion & Mushroom) (GF)

Mushroom & Leek Puff Pastry Pie with Hash Browns, Green Bean & Parmesan Salad (V)

Spiced Roast Cauliflower with Hummus, Pomegranate, Spicy Nut Crumb, Roast Tomatoes & Crispy Chickpea (Vegan) #

Pudding

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

Young Buck Blue & Gubbeen with Apricot & Crackers (£2 Supp)

Creme Brulee with Raspberry Compote (GF)

Sticky Toffee Pudding with Vanilla Ice Cream

Mango Pannacotta with Poached Pineapple & Digestive Biscuit

Espresso Martini/Liquer 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

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/Red Wine Jus/Garlic Butter)

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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/Red Berry £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 £9.50

Noval Fine Ruby Port £4.50

Noval 10 yr Old Tawny Port £5.25

Hennesy VS £5.50

Remy Martin VSOP £6.25

Il Cascinone Moscata £5.25

Wines by the Glass

Whites

Terra Pura Sauvignon Blanc, 12.5% £6.50

Ancora Garganega Pinot Grigio, Italy 12% £6.50

Vegaval Plata Verdejo, Spain 12% £7.00

Listening Station, Chardonnay, Australia 13% £7.25

The Holy Snail, Loire Valley 12% £7.50

Red

Sangiovese, Puglia, Italy 13% £6.50

Coto De Hayas, Grenache Syrah, Spain 13.5% £6.50

Listening Station, Shiraz, Australia 13.5% £7.25

Molinillo Malbec, Australia 13.5% £7.75

Rose

Borgia Rosado, Spain, 13.5% £6.50

Fizz

La Dolci Colline Prosecco, Veneto, Italy 11.5% £8.50

La Dolci Colline, Rose Prosecco, Italy 11.5% £8.50

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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