

Snacks

Cheddar Cheese Balls with Pineapple Puree & Pickled Onions £5
Breaded Mushrooms with Truffle Oil Mayo & Fresh Parmesan £5
Pork Belly Bites with Korean Dressing & Sesame Seeds # £5
Sourdough Baguette & Butter £3.50 / Tapenade £1.50
Olives £3.25

Here's How it Works....

3 Courses £42/Starter & Main £32.50/Main & Pudding £32/Starter & Pudding £19.50
Main £22.50

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*
Smoked Salmon with Crab Vinaigrette, Pickled Vegetables & Wheaten Bread
Pear, Walnut & Young Buck Blue Cheese Tart with Celeriac Remoulade, Watercress & Apple #
Rare Beef & Crispy Salad with Mango, Chilli, Lime, Sweet Ginger Drizzle & Peanuts (GF) #

Main Course

Roast Fillet of Hake with Ratatouille, Sautéed Comber Potatoes, Nduja Butter & Olive Puree
Fillet of Seabass with Curried Celeriac Puree, Tiger Prawns, Tenderstem Broccoli, Chickpeas in Masala Butter (GF) *
Braised then Roasted Pork Belly with Stir Fry Bak Choi, Tenderstem Broccoli, Pineapple Salsa, Light Soy Dressing & Stir Fried Rice with Greens & Cashew Nuts #
Roast Breast of Chicken with Carrot Puree, Roast Carrots, Sautéed Hispi Cabbage & Ham Hock, Parsley Butter & Dauphinoise Potatoes (GF)
Slow Cooked Featherblade of Beef with Potato & Onion Puree, Rich Gravy of Bacon, Roast Onions, Mixed Beans & Herbs (GF)
Rich Mushroom Puff Pastry Pie with Garlic Cream, Lentils & Parsnip Chips (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 Cheese & Gubbeen with Apricot Chutney & Crackers (£5 Supp)
Creme Brulee with Raspberry Compote (GF)
Sticky Toffee Pudding with Vanilla Ice Cream
Mango Pannacotta with Poached Pineapple & Digestive Biscuit
Espresso Martini/Liquor Coffee

Sides £5

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 £12 (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 £32.50
(Peppercorn/Red Wine Jus/Garlic Butter)

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Coffee (Green Bean Coffee)

Americano £2.80/Cappuccino £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 £9.50

Noval Fine Ruby Port £4.50

Noval 10 yr Old Tawny Port £5.25

Hennessy VS £5.50

Remy Martin VSOP £6.25

Il Cascinone Moscato £5.25

Wines by the Glass

Whites

Terra Pura Sauvignon Blanc, 12.5%

£7

Palazzi, Garganega Pinot Grigio, Italy 12.5%

£7

Vegaval Plata Verdejo, Spain 12%

£7.50

Listening Station, Chardonnay, Australia 13%

£7.75

The Holy Snail, Loire Valley 12%

£8

Red

Sangiovese, Puglia, Italy 13%

£7

Coto De Hayas, Grenache Syrah, Spain 13.5%

£7

Listening Station, Shiraz, Australia 13.5%

£7.75

Molinillo Malbec, Argentina 13.5%

£8.25

Rose

Borgia Rosado, Spain, 13.5%

£7

Fizz

La Dolci Colline Prosecco, Veneto, Italy 11.5%

£8.50

La Dolci Colline, Rose Prosecco, Italy 11.5%

£8.50

Follow us on Facebook! Instagram: @gingerbistrobelfast

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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