

Snacks

Breaded Mushrooms with Truffle Oil Mayo & Parmesan £5
Lisdergan Chipolatas with, Apple & Smoky Barbecue Sauce £5
Sourdough Baguette & Butter £3.50 / Tapenade £2
Manzanilla Olives £4

Here's How it Works....

3 Courses £45.50/Starter & Main £35.50/Main & Pudding £34/Starter & Pudding £21.50
Main £24

To Start

Warm Salad of Fried Lemon & Garlic Chicken with Green Bean, Rocket, Pickled Shallots & Creamy Parmesan Dressing (GF by Request)
Fried Tiger Prawns **OR** Asparagus & Broccoli Tempura (Vegan) with Carrot & Fennel Salad, Pineapple Salsa & Soy & Pickled Ginger Dressing*
Smoked Salmon, Crayfish & Cucumber Vinaigrette, Pea Shoots & House Wheaten *
(GF without Bread)
Poached Pear, Celeriac & Young Buck Blue Cheese & Walnut Salad with Star Anise Syrup (GF) #
Pressed Pork Terrine with Plum, Pecorino, Hazelnuts & Parsley #

Main Course

Roast Fillet of Cod with Smoked Bacon, Merguez Sausage & White Bean Cassoulet & wilted Spinach (GF)
Fillet of Seabass with Charred Tenderstem Broccoli, Harrisa New Potatoes, Hazelnuts, Herbed Yoghurt & Lemon Dressing # (GF)
Sweet Cured Pork Loin,, Roast Celeriac, Tenderstem Broccoli, Apple Puree, Cider Jus & Lyonnaise Potatoes (GF)
Pan Roast Breast of Chicken, Celeriac Puree, Spiced Red Cabbage, Black Pudding Bon Bon, Fondant Potato (GF without Bon Bon)
Slow Cooked Featherblade of Beef with Buttery Mash & Bourguignon Gravy
(Bacon, Onion, Tomato & Mushroom) (GF)
Chestnut Mushroom Risotto, Crispy Mushrooms, Parmesan, Pine Nuts, Truffle & Watercress # (V)
Spiced Cauliflower with Hummus, Pomegranate, Spicy Nut Crumb, Roast Tomatoes & Crispy Chickpea
(Vegan) (GF) #

Pudding

Chocolate Pannacotta with Orange, Pecan Nuts & Bourbon Syrup # (GF)
Cashel Blue Cheese & Gubbeen with Apricot Chutney & Crackers (£5 Supp)
Creme Brulee with Raspberry Compote (GF)
Sticky Toffee Pudding with Vanilla Ice Cream
Liquor Coffee

Sides £5

Chips/Skinny Chips
Cauliflower Fritters with Truffle Oil Mayo & Parmesan
Steamed Greens/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 £8.50

Mains

10 Oz Local Ribeye of Beef with Greens, Choice of Sauce & Side £37.50
(Peppercorn/Red Wine Jus/Garlic Butter)

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Coffee (Green Bean Coffee)

Americano £3/Cappuccino £3.30/Latte £3.30/Espresso £2.50/Double Espresso £2.80/Decaff £3

SUKI TEA

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

Mocktail Menu. £5.95

(No Booze in Here, Packed with Flavour!)

Raspberry & Cucumber Lemonade

Apple & Ginger

Berry Blast

After Dinner Drinks

Espresso Martini £11

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

RedBreast 12yr £9.50

Wines by the Glass

Whites

Terra Pura Sauvignon Blanc, 12.5%

£8

Palazzi, Garganega Pinot Grigio, Italy 12.5%

£8

Cuatro Rayas Verdejo, Spain 12%

£8.50

Listening Station, Chardonnay, Australia 13%

£8

The Holy Snail, Loire Valley 12%

£8.50

Red

Sangiovese, Puglia, Italy 12.5%

£8

Coto De Hayas, Grenache Syrah, Spain 13.5%

£8

Listening Station, Shiraz, Australia 13.5%

£8

Benjamin Malbec, Argentina 13%

£9.50

Rose

Borgia Rosado, Spain, 13.5%

£8

Fizz

La Dolci Colline Prosecco, Veneto, Italy 11.5%

£9

La Dolci Colline, Rose Prosecco, Italy 11.5%

£9

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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