

# GINGER PIG

BAR RESTAURANT ROOMS

## BUBBLES BY THE GLASS

|  |      |
|--|------|
| <b>RIDGEVIEW BLOOMSBURY NV</b><br>Sussex, England      | 12   |
| <b>RIDGEVIEW FITZROVIA NV</b><br>Sussex, England       | 13   |
| <b>TAITTINGER BRUT RESERVE NV</b><br>Champagne, France | 15.5 |

## LIVENERS

|  |    |
|--|----|
| <b>HOVE STREET BRAMBLE</b><br>Beefeater gin, seasonal fruits, elderflower, mint, house ginger & lemongrass syrup, prosecco | 12 |
| <b>TRUFFLE MARTINI</b><br>Truffle vodka, lillet blanc, pickled olives  | 13 |
| <b>SPICED MARGARITA</b><br>Tequilla, jalapeño shrub, Ancho Reyes, lime, Cointreau  | 13 |

## SNACKS

|  |           |   |     |
|--|-----------|---|-----|
| <b>OYSTERS</b><br>Shallot mignonette                             | 3.25 EACH | <b>TIROKAFTERI</b><br>Flat bread        | 6   |
| <b>PORK &amp; DUCK TERRINE</b><br>cranberries, pistachios, toast | 9         | <b>HOMEMADE BAGUETTE</b><br>Nori butter | 5.5 |
| <b>COURGETTE PAKORAS</b><br>Tomato, coriander & lime chutney     | 6         | <b>SALT COD FRITTERS</b><br>Tomato jam  | 6.5 |

## STARTERS

|   |     |   |    |
|---|-----|---|----|
| <b>SMOKED GOOSE BREAST</b><br>Caramelised figs, duck liver parfait, pain d'epice        | 9.5 | <b>ORANGE &amp; STAR ANISE CURED SALMON</b><br>Pickled cucumber, dill crème fraiche | 11 |
| <b>GRILLED TENDERSTEM BROCCOLI</b><br>Muhammara, smoked almonds, pickled chilli (vegan) | 9   | <b>ROAST SQUASH AND MASCARPONE RAVIOLO</b><br>Brown butter, sage                    | 10 |

## MAINS

|  |    |
|--|----|
| <b>ROASTED PHEASANT BREAST</b> Braised leg vol-au-vent, savoy cabbage & bacon, carrot puree, jus | 26 |
| <b>BRAISED HOGGET SHOULDER PIE</b> Mash, braised red cabbage                                     | 18 |
| <b>CELERIAC WELLINGTON</b> Savoy cabbage & chestnuts, peppercorn sauce (vegan)                   | 17 |
| <b>ROASTED COD FILLET</b> Mussels, chorizo & red pepper puree, piperade, kale, pink fir potatoes | 26 |
| <b>SMOKED BREADED AUBERGINE</b> Tomato, burrata, basil   | 18 |

## FROM THE GRILL

|   |      |
|---|------|
| <b>BEEF BURGER</b> Caramelised onions, cucumber pickles, baby gem, chilli jam <i>vegan on request</i> | 18   |
| <b>HIMALAYAN SALT-AGED SIRLOIN STEAK</b> Chimichurri, chips   | 29.5 |
| <b>Bearnaise Sauce</b>  | 3.5  |

## CHOPS, LARGER CUTS & WHOLE FISH

See board

## SIDES

|                                     |     |   |     |
|-------------------------------------|-----|---|-----|
| <b>CHIPS</b>                        | 4.5 | <b>GLAZED BRUSSEL SPROUTS &amp; BACON</b>       | 5   |
| <b>MASH</b>                         | 4.5 | <b>CREAMED SPINACH</b>                          | 5.5 |
| <b>MASH</b> with bone marrow butter | 6.5 | <b>CHICORY &amp; PEAR SALAD</b> Candied walnuts | 4.5 |
| <b>FRIED NEW POTATOES</b>           | 5   |   |     |

A no-gluten containing ingredients menu (NGCI) and a dairy free version of our menu are available on request. Please inform us of any allergies we should be aware of. Some of our dishes may contain shot. A discretionary 12.5% service charge is added to our bills which goes directly to the staff, the company does not profit from this in any way.

# GINGER PIG

BAR RESTAURANT ROOMS

## Ridgeview Mimosa 13

Ridgeview Bloomsbury & freshly squeezed orange juice

## Roasted Bone Marrow Vodka Bloody Mary 12

Jalapeño shrub, celery bitters, seasoning, Worcestershire sauce & Tabasco

## Breakfast Martini 12

Beefeater gin, Cointreau, marmalade & lemon

## BREAKFAST

served everyday 8am-11am

### OYSTERS

Shallot mignonette

3.25 EACH

### BAKED EGGS

Chickpeas, tomato, cumin, Greek yoghurt, harissa, toast

10

### GRANOLA

Compote, yoghurt

5.5

### ROAST MUSHROOMS & POACHED EGGS

On toast

9

### EGGS BENEDICT/ROYALE /FLORENTINE

12

### BUTTERMILK PANCAKES

Bacon & maple syrup / banana, yoghurt, pumpkin seeds, maple syrup

9

### GINGER PIG FULL ENGLISH

Sausage, bacon, tomato, mushroom, two fried eggs, black pudding, baked beans, house brown sauce, toast

14.5

### TOAST / CROISSANT

Butter & preserves

3

### TOASTED BACON SANDWICH

Onion jam, Emmenthal

9.5

Freshly squeezed orange juice

4

Berry, apple, ginger & lemon grass smoothie

5.5

Matcha Latte (vanilla gomme optional)

4

### COFFEE

Cafetière 4 | Espresso 2.5 | Double Espresso 3 | Latte | Americano 3.25

Cappuccino | Flat White 3.5

Barista style oat and coconut milk available (35p supplement)

### METRO DECO TEA

3.25

Chrysler Breakfast

Sri Lankan Uva and Indian Assam Black Tea

Shades of Grey

Uva Black Tea with Orange Peel, Rose Petals & Natural Bergamot

The Devil is a Woman

Chinese Yunnan Green Tea with Lemon Peel & Ginger

Parisian Floral Calm

Chamomile with Lemon Balm, Rose Petals, Jasmine & Lavender

Rockerfeller Cleansing

Spearmint & Peppermint Leaves

Terracotta Sunburst

South African Rooibos with Rhubarb & Vanilla

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A menu highlighting allergens is available on request. Please inform us of any allergies we should be aware of.  
Whilst we take every care to cater for allergies and intolerances, all of our food is prepared in a kitchen where allergens are present