

GINGER PIG

BAR RESTAURANT ROOMS

BUBBLES BY THE GLASS

RIDGEVIEW BLOOMSBURY NV Sussex, England	12
RIDGEVIEW FITZROVIA NV Sussex, England	13
TAITTINGER BRUT RESERVE NV Champagne, France	15.5

LIVENERS

GINGER FIG Fig infused Absolut vodka, fig puree, house ginger & lemongrass syrup, lime, soda	13
DORCHESTER Malfi grapefruit gin, lemon, lillet blanc, gomme, cherry	13
GREEN FINGERS Beefeater gin infused with cucumber, mint gomme, lime chartreuse, celery bitters	12

SNACKS

OYSTERS Shallot mignonette	3.50 EACH
HOUSE-MADE SOURDOUGH BAGUETTE Whipped brown butter 🌾 🌱	5
LEEK AND CAERPHILLY CROQUETTES House brown sauce 🌾 🥛 🌱	6
WHIPPED CODS ROE Furikake, crisps 🌾	5
DUCK FAT HASH BROWNS Horseradish mayonnaise, bacon	5

STARTERS

COPPA Peach, espelette, hazelnuts, olive oil	10
DUCK LEG RAGU Fried bread, duck egg 🌾	10
HOT SMOKED TROUT Labneh, white cabbage 'kraut', fennel cracker 🌾 🥛 🌱	9
HERITAGE TOMATO AND WATERMELON SALAD Goats curd, mint, croutons 🌾 🥛 🌱	9
BAKED BEETROOT Hummus, tahini sauce, marinated walnuts 🌱	9
GRILLED MACKEREL FILLET Salsa verde, miso mayonnaise, picked fennel, crispy potato	9

MAINS

ROASTED FREE RANGE CHICKEN BREAST Duck fat hash brown, basil and pea puree, wilted romaine lettuce, truffle jus 🥛 🌱	23
BAKED COD LOIN Romesco sauce, potato croquette, leeks, anchovy crumb 🥛 🌱	23
MINTED LAMB PIE Colcannon 🌾 🥛	17
GNOCCHI Ratatouille, Tunworth sauce, crispy kale 🌾 🌱	15
FRIED CELERIAC Chanterelle mushrooms, almond cream, tarragon pistou 🌱	15

FROM THE GRILL

CHEESE BURGER Caramelised onions, bread & butter pickles, French's mustard, baby gem, chips 🌾 🌱 🥛	17
HIMALAYAN SALT-AGED 220G SIRLOIN STEAK Chips, confit garlic and rosemary butter 🥛	29.5
35 DAY DRY AGED 220G RUMP STEAK Chips, Confit garlic and rosemary butter 🥛	20

CHOPS, LARGER CUTS & WHOLE FISH

See board

SIDES

CHIPS 🌾	5	CHARRED HISPI Miso mayo, crispy shallots 🌱 🌱	5
MASH 🥛	5	ROAST CARROTS Salsa verde 🌱	5
CRUSHED NEW POTATOES Sour cream and chives 🥛 🌱	5	SEASONAL LEAF SALAD Tahini dressing, croutons 🌾 🌱 🌱	5

🌾 GLUTEN 🌱 GLUTEN FREE OPTION 🌱 VEGETARIAN 🌱 VEGAN 🌱 VEGAN OPTION 🥛 DAIRY 🥛 DAIRY FREE OPTION

Our commitment to maintaining the highest standards of food safety includes diligent efforts to minimise the risk of allergen cross-contamination. While we take every precaution possible, please be aware that we cannot provide a 100% guaranteed free from allergen environment. Please inform us of any allergies we should be aware of. A 12.5% discretionary service charge will be added to your bill, which goes directly to the staff. The company does not profit from this in any way.

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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	3.50 EACH	AVOCADO 🌱🥬🥑	9
GINGER PIG FULL ENGLISH 🌱🥬🥑	14.5	on toasted brioche, poached egg, tomato	
Sausage, bacon, tomato, mushrooms, two fried eggs, black pudding, baked beans, toast		BUTTER MILK PANCAKES 🥞🌱	9
GINGER PIG VEGGIE FULL ENGLISH 🌱🥬🥑	14.5	Bacon & maple syrup	
Sausage, tomato, mushrooms, two fried eggs, spinach, baked beans, avocado, toast		Banana, yoghurt, pumpkin seeds, maple syrup 🌱🥑	
BAKED OMELETTE	10	BOWLS 🌱	
Mushrooms, gruyere cheese, chipotle mayo 🌱🥑		Coconut yoghurt, seasonal fruit, granola	7.5
ROAST MUSHROOMS & POACHED EGGS	9	Porridge, peanut butter, maple syrup, banana	8.5
on toasted brioche 🌱🥑		EXTRAS	
BACON SANDWICH 🌱🥑	11	TOAST	3
Onion jam, Emmental, fried egg on toasted Sourdough		CROISSANT	3
SALMON 🌱🥑	10	AVOCADO	3.5
on toasted brioche, dill crème fraiche, pickled cucumber		HASH BROWN	3.5
		BAKED BEANS	3
		SMOKED SALMON	4
		BACON	3
		EGG	2.5
		SAUSAGE	3.5

We cannot accommodate substitutions for any items for breakfast unless you have a food allergy.

Freshly squeezed orange juice	4
Berry, apple, ginger & lemon grass smoothie	5.5
Matcha Latte (vanilla gomme optional)	4
COFFEE	
Cafetière 4.5 Espresso 2.75 Double Espresso 3.25 Latte / Americano 3.50	
Cappuccino / Flat White 3.75	
Barista style oat and coconut milk available (35p supplement)	
METRO DECO TEA	3.50
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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