



BAR RESTAURANT ROOMS

MARTINI APÉRITIF

VODKA OR GIN MARTINIS - YOU DECIDE!

Select your favourite vodka or gin from our drinks menu

WET / DRY

OLIVE / TWIST

DIRTY

Priced individually

LIVENERS

YUZU SORBET 13

Absolut vodka, Yuzu, ginger, pineapple, lime, basil

PINEAPPLE & HABANERO MARGARITA 13

Tequila, Cointreau, pineapple, habanero, lime

NEGRONI 13

Beefeater gin, Campari, Antica formula, grapefruit

SNACKS

HOUSE-MADE SOURDOUGH BAGUETTE Whipped brown butter 5

OYSTERS Shallot mignonette 3.50 EACH

DUCK FAT HASH BROWNS Truffle mayonnaise, chives 6

DUCK FAT HASH BROWNS Curry mayonnaise, pickled onion 6

LEEK AND CAERPHILLY CROQUETTES House brown sauce 6

GOATS CHEESE FRIED BREAD Honey, rosemary 6

WHIPPED CODS ROE Pickled cucumber, crispbread 6

CURING REBELS CHARCUTERIE Remoulade, hazelnuts, olive oil 14

STARTERS

SMOKED CHALK STREAM TROUT Labneh, rye bread, sorrel, dill mustard dressing 10

MACKEREL Baba ghanoush, pomegranate, pickled fennel, sumac 10

TOMATO AND WATERMELON PANZANELLA Goats curd, mint 9

BONE MARROW AND SAFFRON ARANCINO Pigs cheek ragu, Gran Levante 10

TEMPURA TENDERSTEM BROCCOLI Tonkatsu sauce, soy emulsion, spring onions 8

MAINS

MINTED LAMB PIE Mash, lamb gravy 18

ROAST CORN FED CHICKEN BREAST & THIGH Runner beans, pickled prune, chicken butter sauce 24

ROAST COD Smoked haddock chowder, new potatoes, spinach 23

MUSHROOM CAPONATA panisse, pak choi, smoked shallot puree, pickled celeriac 18

BURRATA Marinated grilled courgettes, basil, pine nut, lemon 18

FROM THE GRILL

CHEESE BURGER Caramelised onions, bread & butter pickles, French's mustard, baby gem, chips 17

220G HIMALAYAN SALT AGED SIRLOIN STEAK Chips, herb salt 29.5

220G DRY AGED RUMP STEAK Chips, herb salt 23

Choice of steak sauces SAUCE DIANE GARLIC AND PARSLEY BUTTER CHIMICHURRI

CHOPS, LARGER CUTS & WHOLE FISH See board

SIDES

FRIED NEW POTATOES Sour cream, chives 5 GRILLED HISPI Miso mayonnaise, crispy onions 5

ROAST CARROTS Salsa verde 5 SEASONAL LEAF SALAD Ranch dressing 5

CHIPS Herb salt 5 MASH 5

GLUTEN GLUTEN FREE OPTION DAIRY NUTS VEGAN VEGAN 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.

A discretionary £1 donation will be added to your bill which goes to Action Medical Research, a Sussex charity changing children's lives through medical research

GINGER PIG

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Ridgeview Mimosa 13

Ridgeview Bloomsbury & freshly squeezed orange juice

Roasted Bone Marrow Vodka Bloody Mary 13

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

Breakfast Martini 13

Beefeater gin, Cointreau, marmalade & lemon

BREAKFAST

served everyday 8am-11am

OYSTERS Shallot mignonette	3.50 EACH	AVOCADO 🌾 🌱 🌿 🥛	10
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 🥛 🌾	10
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	10	Porridge, peanut butter, maple syrup, banana	8.5
on toasted brioche 🌾 🌱 🥛		EXTRAS	
BACON SANDWICH 🌾 🥛 🥛	11	TOAST 3	SMOKED SALMON 4
Onion jam, Emmental, fried egg on toasted Sourdough		CROISSANT 3	BACON 3
SALMON 🌾 🥛	10	AVOCADO 3.5	EGG 2.5
on toasted brioche, dill crème fraiche, pickled cucumber		HASH BROWN 4	SAUSAGE 3.5
		BAKED BEANS 3	

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

Freshly squeezed orange juice	5
Berry, apple, ginger & lemon grass smoothie	6.75
Matcha Latte (vanilla gomme optional)	4.5
COFFEE	
Cafetière (2 cups) 4.75 Espresso 3 Double Espresso 4 Latte / Americano 4	
Cappuccino / Flat White / Cortado 4	
Barista style oat and coconut milk available (35p supplement)	
METRO DECO TEA (LOOSE LEAF)	4
Chrysler Breakfast	Sri Lankan Uva and Indian Assam Black Tea (decaffeinated available)
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
DECAFFEINATED TEA	
Parisian Floral Calm	Chamomile with Lemon Balm, Rose Petals, Jasmine & Lavender
Deliciously Decadent	Hibiscus, Fruit, Berries
Lemon & Ginger Bliss	Lemon, Ginger, Lemongrass
Fresh Mint Tea	3.25

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