

The Ginger Pig Bloody Mary - roasted bone marrow vodka or house cucumber gin | tomato juice| spices | seasoning | celery bitters | Worcestershire sauce | Tabasco - £12

# Snack

Oysters, shallot vinegar £9.75-3 | £19.5-6 | £39-12 (Sul, Mo) Homemade baguette, nori butter £5.5 (G, Mi, Soy, N, Ses) Duck liver parfait, cranberry jam, with toast £7 (G,Sul,Mi) Hummus, crispy pitta £6 (G,Sul,N)

## Starter

Roast tomato & pepper soup, home made bread £8.5 (G, Mi)

Grilled tenderstem brocolli, muhamara, smoked almonds, pickle chillies £9 vegan (N, Sul,G,)

Orange and star anise cured salmon, pickled cucumber, dill crème fraiche £11(F, Mi)

Roasted quail breast, confit leg, parsnip, blackberry jus £10.50 (Ce, Mi, Sul)

## Main

Roast sirloin of beef £19.5 (G, E, Mi, C, Mu, Sul)

Roast porchetta £18.5 (G, E, Mi, C, Mu, Sul)

Nut Roast, veggie gravy £17.5 vegan on request (G,Mi, C, Sul)

All roasts come with Yorkshire pudding, roast potatoes, cauliflower cheese, honey roast carrots, red cabbage, seasonal greens & gravy

Gurnard, new potatoes, kale, chimichurri, pickled fennel £21 (F, Mi, C, Sul)

G=Gluten/Cereals Cr=Crustaceans E=Egg F=Fish P=Peanuts Soy=Soybean Mi=Milk N=Nuts C=Celery Mu=Mustard Ses=Sesame Sul=Sulphur Dioxide/Sulphites L=Lupin Mo=Molluscs



#### Dessert

Apple & berries, oat & almond crumble, vanilla custard  $\pounds 9$  (*G*, *E*, *M*, *Ni*)  $\pounds 1$  from this dessert goes to Action Medical Research, a Sussex charity changing children's lives through medical research. Mulled wine poached pears, ice cream  $\pounds 9$  vegan on request (*Mi*, *Sul*,) Chocolate Fondant, black berries, blackberry ripple I/C  $\pounds 9$  (*Mi*, *G*, *E*) Brown butter tart, charred clementines, buttermilk I/C  $\pounds 9,5$  (*G*, *Mi*, *E*, *N*) House truffle or fudge  $\pounds 2.5$  each (*Allergens will vary*)

#### Savoury

British cheese selection, house crackers, chutney, candied walnuts £12.5 (G, Mi, N, C, Mu, Sul)

Harveys rarebit £7.5 (G, E, F, Mi, Mu, Sul)

Sweet Wine 75ml

Muscat de Rivesaltes, Domaine Cazes, Roussillon, France £9

Tokaji Late Harvest Cuvee, Sauska, Tokaji, Hungary £15

Vidal Icewine, Peller, Ontario, Canada £19

Port 75ml

LBV Port, Quinta do Crasto £7

Tawny Port 10YO, Warre Otima £12

Krohn Colheita vintage 2003 £17

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

The Gingerman, The Ginger Pig, The Ginger Fox & Co / @gingerpigdish / @gingerpighove