



Ginger & Joe



THINK SMALL PLATES, BIG CORNISH FLAVOUR.

Start with some nibbles for the table,
then order a couple of dishes each,
add some sides for the table & get stuck in!

FOR THE TABLE

	Chilli rice crackers (VG)	4
	Smoked nuts (VG/GF/N)	4
	Soho bar mix (VG/GF)	4
	Olives (VG/GF)	5
	Bread, whipped butter (V/VGO)	6
	Charcuterie, cured meats, pickles, soft cheese, crusty bread	20



LAND



Chicken satay	
Crushed peanuts, coriander, sesame (GF/N)	11
Pork Belly	
Apple, walnut praline, shaved fennel (GF)	12
7oz Flat iron steak	
Chimichurri, pickled shallot, watercress (GF)	15
Pressed ham hock	
Oxford sauce, frisée, radish (GFO)	11

SEA



Cajun squid	
Lemon, garlic, parsley (GF)	10
Mackerel escabeche	
Avocado aioli, buttered oats (GF)	12
Crab on toast	
Dressed fennel, miso, sourdough	15
Monkfish scampi	
Tartar sauce, lemon (GF)	13

FIELD



Aubergine katsu	
Spring onion, sesame, chilli (VG/GF)	13
Charred hispi cabbage	
Crispy chilli oil, parmesan (V/VGO/GF)	12
Isle of Wight tomatoes	
Burrata, pesto, watercress, fennel pollen (V/GF/N)	14
Crispy courgette	
Pickled cucumber, lemon, mint (GF/VGO)	10

SIDES



Sea salt fries (VG/GF)	6
Truffle & parmesan fries (V/GF)	7
Garlic confit potatoes (V/GF)	6
Charred & dressed tenderstem (V/GF/VGO)	7

DESSERTS



Strawberry & elderflower pavlova, Cornish clotted cream, mint (V/GF)	9
Chocolate mousse, blackberry, candied hazelnut, honeycomb (V/GF/N)	9
Summer peaches, champagne, raspberry, toasted oats (VG/GF)	9
Callestick sorbet & ice cream (V/VGO/GF)	2.5



Please inform us of any allergies or dietary requirements, not all ingredients are listed.

VG Vegan V Vegetarian GF Gluten Free GFO Gluten Free Option VGO Vegan Option N Contains Nuts DF Dairy Free