# Ginger Tiger
## Shipley Bridge

# PUB CLASSICS

## STARTERS

**Baked Camembert (V)** 10
Warm, melted Camembert layered with cranberry chutney and toasted ciabatta for dipping.

**Korean Chicked Loaded Fries** 9
Crispy fries piled high with Korean-style chicken and a sticky, spicy glaze.

**Pacific Calamari Rings** 9
Hand-cut calamari rings coated in crisp panko breadcrumbs, fried until golden, and served with a sriracha mayo.

**Hot Honey BBQ Chicken Wings** 8
Juicy chicken wings coated in a sticky, smoky BBQ glaze with a sweet honey chilli kick.

**Black Truffle Parmesan Fries (V)** 7
House fries with black truffle and Parmesan.

**Fully Loaded Nachos** 8
Crispy tortilla chips layered with melted cheese, salsa, jalapeños, sour cream and guacamole.

**Homemade Chicken Strips** 8
Golden, crispy chicken breast strips served with smoky BBQ dipping sauce.

**Crispy Halloumi Fingers (V)** 8
Golden-fried halloumi fingers with a crisp coating and a soft, salty centre.

**Tamarind-Glazed Corn Ribs (V)** 8
Sweet corn ribs roasted until golden and coated in a sticky, tangy tamarind glaze.

**Marinated Olives (V)** 4

## PIE & MASH

Traditional handmade pies served with creamy mashed potato, gravy and garden vegetables

**Chicken, Ham & Leek Pie** 17
Handcrafted pie filled with chicken, ham hock, and leeks in a creamy white sauce, topped with golden puff pastry.

**Beef & Ale Pie** 17
Slow-cooked chuck steak in a rich ale gravy encased in buttery pastry.

**Homity Pie (V)** 17
A comforting pie layered with potato, leeks, garlic, and mature cheddar in a creamy sauce.

## HEARTY MAINS

**Hunters Chicken** 16
Grilled chicken breast topped with smoked bacon, smothered in Kentucky BBQ sauce, and finished with melted cheddar. Served with house salad and chunky chips.

**Gammon Steak** 16
10oz gammon steak grilled to perfection, topped with your choice of fried egg or pineapple, and served with chunky chips and a garden salad.

**Cod & Chips** 16
A British classic — large beer-battered cod fillet, golden and crisp, served with chunky chips, peas, and tartare sauce.

**Scampi & Chips** 16
Golden whole-tail scampi in crisp breadcrumbs, served with chunky chips, peas, and tartare sauce.

**Sausage & Mash** 15
Cumberland sausage ring served with creamy mash, seasonal vegetables, and rich onion gravy.

**Rosemary & Mint Lamb Shank** 27
Slow-braised lamb shank infused with rosemary and mint, served on creamy mash with garden vegetables and mint gravy.

**Kentucky BBQ Ribs** 17
Half rack of tender pork ribs glazed in smoky Kentucky BBQ sauce, served with truffle bacon mash and corn on the cob.

## PASTA & COMFORT CLASSICS

**Pan-Seared Salmon** 22
Pan-seared salmon fillet finished with a silky sriracha butter emulsion, bringing a gentle chilli kick.

**Crab & Crayfish Pomodoro** 17
Fresh pasta filled with delicate crab and crayfish served in an tomato & basil sauce.

**Beef Cacciatore Rigatoni** 17
Tender slow-cooked beef in a rich tomato, herb and garlic sauce, tossed through rigatoni pasta.

**Slow-Cooked Beef Short Rib Lasagne** 17
Layers of tender slow-braised beef short rib, rich tomato ragù, creamy béchamel and pasta, baked until golden and bubbling.

**Roasted Vegetable Lasagne (V)** 16
Layers of pasta, roasted seasonal vegetables, rich tomato sauce and creamy béchamel, baked with a golden cheese topping.

**Wild Mushroom Risotto (Vegan/GF)** 16
Creamy risotto with cep mushrooms, finished with vegan cheese and herbs for an elegant plant-based option.

## STONEBAKED PIZZA

**Hoisin Duck Pizza** 19
Tender shredded duck, rich hoisin sauce, mozzarella and spring onions.

**The Pepperoni** 15
Rich tomato sauce, melted mozzarella and generous slices of pepperoni.

**BBQ Hawaiian** 15
Smoky BBQ sauce, mozzarella, ham and sweet pineapple.

**The Classic** 14
Rich tomato sauce, melted mozzarella and fresh basil.

## SALADS

**Chicken & Avocado Ranch Salad** 18
Tender chicken breast, creamy avocado and crisp mixed leaves, finished with a creamy ranch dressing.

**Halloumi Caesar Salad (V)** 18
Golden grilled halloumi served over crisp lettuce with crunchy croutons and a rich Caesar dressing.

## BURGERS

All burgers are served with house fries on a brioche bun
Add Sweet Potato Fries for £3.00

**Tiger's Bite Burger** 22
The ultimate stack — grilled chicken breast and 6oz beef patty layered with cheddar, bacon rashers, mayo, and onion rings.

**Bacon & Cheese Beef Burger** 16
6oz beef patty topped with crispy bacon, melted cheddar, and salad in a brioche bun.

**Chicken Katsu Burger** 18
Golden panko-crusted chicken breast topped with Japanese-style katsu curry sauce, served in a toasted bun.

**Halloumi Burger (V)** 16
Panko-breaded halloumi steak with salad and spicy mayo in a toasted brioche bun.

## TOASTED SANDWICHES

Served with house fries

**Classic BLT** 12
**Tuna Melt** 12
**Chargrilled Chicken & Cheese** 12
**Ham & Cheese** 12

## SIDES

**House Fries** 4
**Chunky Chips** 4
**Sweet Potato Fries** 5
**Onion Rings** 4
**Truffle & Bacon Mash** 5
**Grilled Halloumi** 7
**Seasonal Vegetables** 4
**Side Salad** 4

## SUNDAY ROAST

A traditional Sunday roast served with seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding & gravy
Please ask your waiter for the selection of meat

**Sunday Roast** 19
**Lamb Shank Roast** 27
**Vegetarian Roast (V)** 19
**Children's Roast** 9
**Cauliflower Cheese** 7

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.
(V) Suitable for vegetarians.
Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen Fish & chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.

THE PARSONS GROUP
Distinctly British, Boldly Indian, Proudly Local

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# PAN ASIAN

## SMALL PLATES & STARTERS

**Asian Prawn Crackers** 7

**Seasoned Edamame (V)** 6

**Honey Chilli Lotus Stem (V)** 8
Crispy lotus root tossed in a sticky honey chilli glaze.

**Kung Pao Crispy Mushrooms (V)** 8
Crispy mushrooms tossed in a fiery Kung Pao sauce with roasted peanuts.

**Sesame Prawn Toast** 9
Golden-fried prawn toast coated in sesame seeds, served with sweet chilli sauce.

**Golden Samosa** 8
Choose from Vegetable (V) or Lamb

**Crispy Vegetable Spring Rolls (V)** 8
Golden-fried spring rolls filled with seasoned vegetables, served with sweet chilli sauce.

**Stop, Duck & Roll** 10
Crispy spring rolls filled with shredded duck, served with hoisin dipping sauce.

**Thai Fish Cakes** 10
Fragrant Thai-style fish cakes with aromatic herbs and spices, served with sweet chilli sauce.

**Calcutta Chilli Chicken** 8
Crispy chicken tossed with peppers, onions and chillies in a bold Indo-Chinese chilli sauce.

**Korean Gochujang Chicken Bites** 8
Crispy chicken bites coated in a sticky Korean gochujang chilli glaze.

**Hakka Chilli Tofu** 8
Crispy tofu tossed with peppers, onions and chillies in a punchy Indo-Chinese sauce.

**Creamy Sweetcorn Soup** 7
A comforting, silky sweetcorn soup inspired by classic Chinese flavours. Available with vegetables or chicken (+£2).

**Chicken Satay Skewers** 8
Tender marinated chicken skewers, grilled and served with a rich peanut satay sauce.

## TIGER SPECIALITIES

**Golden Katsu Curry Platter**
Golden, panko-crusted chicken or halloumi served with steamed jasmine rice and a rich, mildly spiced Japanese curry sauce with a side of prawn crackers

Chicken 18
Halloumi (V) 18

**Miso-Glazed Salmon** 18
Salmon fillet glazed with a rich, savoury-sweet miso sauce.

**Sticky Korean Pork Ribs** 20
Tender pork ribs coated in a sticky Korean gochujang glaze, served with crispy fries.

**Honey-Glazed Pork Belly** 18
Succulent pork belly finished in a sticky honey glaze, balancing sweetness with savoury Asian flavours.

**Tofu in Black Bean Sauce (V)** 12
Tender tofu and vegetables tossed in a rich, savoury black bean sauce.

## CURRIES OF ASIA

Don't forget the sides! Explore our rice and breads to find the perfect accompaniment to your curry.

**Thai Red Chicken Curry** 12
Tender chicken simmered in a fragrant Thai red curry with coconut milk, aromatic herbs and warming spices.

**Butter Chicken** 12
Tender pieces of chicken in a rich, creamy tomato and butter sauce, delicately spiced with traditional Indian flavours.

**Thai Prawn Curry** 16
Succulent prawns simmered in a fragrant Thai-style coconut curry with aromatic herbs and spices.

**Slow-Cooked Beef Rendang** 16
Tender beef slow-cooked in a rich Indonesian-style coconut curry with lemongrass, warming spices and aromatic herbs.

## WOK FIRED

**Classic Sweet & Sour Chicken** 12
Crispy chicken tossed with peppers, onions and pineapple in a tangy sweet and sour sauce.

**Sweet & Sour Crispy Fish** 16
Golden-fried fish coated in a vibrant sweet and sour sauce with peppers, onions and pineapple.

**Sweet & Sour Pork** 12
Crispy pork pieces tossed with peppers, onions and pineapple in a classic sweet and sour glaze.

**Kung Pao**
A bold and flavour-packed Chinese classic, wok-tossed with crunchy vegetables, dried chillies and roasted peanuts in a rich, sweet, savoury and spicy sauce.

Vegetable 12
Chicken 14
Prawn 16

**Fiery Sichuan Chicken** 🌶 14
Tender chicken stir-fried with chillies and aromatic Sichuan spices in a bold, savoury sauce.

**Beef & Broccoli in Black Bean Sauce** 16
Tender slices of beef and broccoli stir-fried in a rich, savoury black bean sauce.

**Soy & Garlic Beef** 16
Tender beef strips wok-tossed in a fragrant soy and garlic sauce.

**Sliced Duck & Vegetable Stir-Fry** 19
Tender sliced duck wok-tossed with seasonal vegetables in a savoury Asian-style sauce.

**Soy & Garlic Glazed Duck** 19
Sliced duck coated in a rich soy and garlic glaze, balancing savoury and subtly sweet flavours.

## NOODLES & RAMEN

**Chicken Ramen** 17
A warming bowl of Japanese-style noodles in a rich, savoury broth with tender chicken and vegetables.

**Pork Ramen** 17
Japanese-style noodles in a deeply savoury broth with tender pork and vegetables.

**Classic Pad Thai**
Thai-style rice noodles wok-tossed in a tangy tamarind sauce with traditional Pad Thai flavours.

Vegetable 16
Chicken 18
Prawn 20

**Hakka Stir-Fried Noodles**
Indo-Chinese-style noodles wok-tossed with crunchy vegetables, soy, garlic and aromatic seasonings.

Vegetable 16
Chicken 18
Prawn 20

## RICE, BREADS & SIDES

**Asian Fried Rice**
Wok-fried rice tossed with vegetables and savoury Asian seasonings.

Vegetable 16
Chicken 18
Prawn 20

**Steamed Jasmine Rice** 5
Light, fluffy and fragrant jasmine rice.

**Malabar Flaky Paratha** 5
Traditional South Indian layered flatbread, pan-fried until golden, flaky and irresistibly soft.

## DUMPLINGS & BAO

**Hoisin Pulled Duck Bao** 11
Pillowy steamed bao filled with tender pulled duck and rich hoisin sauce.

**Korean Fried Chicken Bao** 10
Fluffy steamed bao filled with crispy chicken glazed in Korean gochujang sauce.

**Crispy Tofu Bao** 10
Soft steamed bao filled with golden crispy tofu and a savoury Asian glaze.

**Chicken & Prawn Gyoza Selection** 9
Selection of Japanese-style dumplings filled with succulent chicken & prawns, served with a soy dipping sauce.

**Pork Wontons** 8
Delicate wonton dumplings filled with seasoned pork, served with an Asian dipping sauce.

**Vegetable Dumplings** 8
Soft dumplings filled with seasoned vegetables, served with a soy dipping sauce.

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