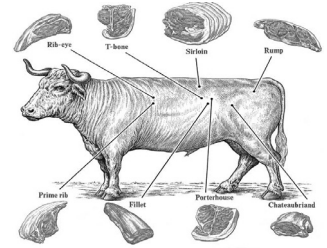


# Taste of Gillray's



## STARTERS

**Smoked Chicken, Tarragon & Quail Egg Terrine**  
Mango Piccalilli

**Hot Smoked Salmon Salad**  
Green Niçoise, Lemon Yoghurt

**Gillray's Seasonal Soup of the Day (v)**  
Crusty Bread

**Heritage Tomato Salad (V)**  
Goats Curd, Baby Leaf Spinach,  
Spring Onion Salsa

**Altoritas Sauvignon Blanc, Central Valley, Chile £8**

## MAINS

### O'SHEA'S STEAKS

O'Shea's premium and organic Aberdeen Angus beef is dry aged for a minimum of 35 days to bring out the flavour and increase the tenderness.

Pasture-fed meat from South West Ireland and O'Shea's own farm in Perthshire.

**Rib Eye 200g**

**Rump Steak 300g**

**Fillet Tail 300g (Add £5)**

**Between Thorns Cabernet Sauvignon, South-Eastern Australia £10.5**

### THE OTHERS

**Spatchcock Chicken**  
Honey and Mustard Glaze,  
Sage and Onion Stuffing, Slow Roasted Garlic

**Covent Garden Market  
Veggie of the Day (V)**

**Sea Bream Parcel**  
Black Olives, Baby Tomato, Capers,  
Shallots, Garlic Butter

**Pinot Grigio Grave del Friuli, Borgo Tesis, Fantinel, Italy 2015 £9**

## DESSERTS

**Peach & Caramel Chocolate Panna Cotta**  
Blackcurrant Sorbet

**Chocolate Spiral (Vegan)**  
Mandarin Gel, Chocolate Crumble,  
Mango Sorbet

**Award Winning Salcombe Dairy Ice Cream**  
Ask for Flavours

**Sticky Toffee Pudding**  
Clotted Cream Ice Cream

**To Share Vanilla & Tiptree Lemon Curd Meringue Pie (Add £3)**

### SIDES

**Triple Cooked Chips 4.5**  
**Flat Cap Mushrooms, Rosemary 5.5**  
**'Lyburn' Dauphinoise Potatoes 6**  
**Garden Salad 4**  
**Tenderstem Broccoli 5**

**Truffle Chips 7**  
**'Lyburn' Stoney Cross Cheddar**  
**Pan Tossed Baby Leaf Spinach 5**  
**Garlic & Chilli**  
**Sweet Potato Fries 5**

### SAUCES £3

**Red Wine**  
**'Barkham' Blue Cheese**  
**Green Peppercorn**  
**Béarnaise**  
**Bacon Jam**