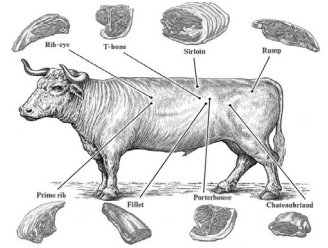


Taste of Gillray's



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 £9.5

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