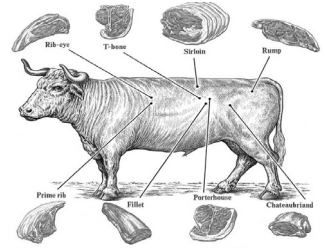


Taste of Gillray's



STARTERS

Cauliflower & Cumin Soup (v)
Cheddar & Spring Onion Bhaji

Gillray's Pale Ale Battered Monkfish Cheeks
English Pancetta Mayonnaise

Duck and Chestnut Terrine
Poached Fig and Syrup

Crispy Cauliflower (vegan)
Truffle Béarnaise

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

Smoked Bacon Chop
Apple Champ Potatoes, Posh Peas,
Fried Burford Brown Egg

Pollock Pie
House Made Tartare, Samphire

Celeriac and Oxford Blue Pearl Barley Biryani (V)
Herb Flat Breads, Sage and Pinenut Yoghurt

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

DESSERTS

Pear Crumble Panna Cotta
Blackberry Compote

Caramel Burnt Cream
Chocolate Shortbread

Sticky Toffee Pudding
Clotted Cream Ice Cream

Award Winning Salcombe Dairy Ice Cream
Ask for Flavours

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

SIDES

Triple Cooked Chips 6
Flat Cap Mushrooms, Rosemary 4
'Lyburn' Dauphinoise Potatoes 7
Garden Salad 5
Tenderstem Broccoli 5

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

SAUCES £3.5

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