

PRIVATE DINING

INSPIRED BY GILLRAY'S

£65 PER PERSON

All served with our signature mini yorkshire puddings
to start and tea, coffee and petit fours to finish.



GILLRAY'S

STEAKHOUSE & BAR

FOR STARTERS

Duck Liver Pâté

Gin & Red Currant Chutney, Brioche Soldiers

Woodall's Black Combe Air Dried Ham

Grilled Peach, Rocket, Toasted Pinenuts

Confit Chicken Leg and Leek Terrine,

Pickled Cucumber, Spiced Apple & Jelly, Tarragon

H Forman & Son Gin & Tonic Cured Salmon

Pink Grapefruit, Compressed Cucumber, Mooli

Smoked Trout

Dill Crème Fraiche, Quails Egg, Radish, Sourdough

Marinated Crayfish Tails

Spiced Avocado, Virgin Mary Salad, Basil

Crispy Burford Brown Egg (v)

Marinated Asparagus, Truffle Hollandaise

Heritage Tomatoes (v)

Goats Curd, Baby Leaf Spinach, Spring Onion Salsa

Chapel Down Red Wine Poached Pear (v)

Whipped English Stilton, Candied Pecans, Micro Watercress

FOR MAINS

Our Aberdeen Angus Steaks are 35 day dry aged
and hand selected from Britain's finest farms

O'Shea's 200g Rib Eye Steak

Bone Marrow, Confit Vine Cherry Tomatoes, Lyburn Dauphinoise Potatoes,
Selection Of Sauces Per Table

or

O'Shea's 200g Sirloin Steak

Bone Marrow, Confit Vine Cherry Tomatoes, Lyburn Dauphinoise Potatoes,
Selection Of Sauces Per Table

or

O'shea's 85g Beef Medallion

Slow Braised Ox Cheek, Garlic & Thyme Fondant Potato, Celeriac Purée,
Pan Tossed Baby Vegetables, Chapel Down Red Wine Sauce

Dorset Lamb Cutlet

Slow Braised Shoulder, Celeriac and Rosemary Rosti Potato,
Roasted Aubergine Purée, Burnt Shallot, Citrus & Mint

Spatchcock Baby Chicken

Tarragon Mash Potato, Baby Onions, Chestnut Mushrooms, Tomato

Pan Seared Sea Bream

Crushed Baby Potatoes, Chives, Lemon Braised Fennel, Salsa Verde

Baked Cod Fillet

Vegetable and Bean Stew, Paprika Sausage

Potato Dumplings (v)

Spiced Butternut, Forest Mushrooms, Sage

Covent Garden Vegetable Cobbler (v)

Warm Broccoli Salad

TO FINISH

Sticky Toffee Pudding

Dorset Clotted Cream Ice Cream

Cambridge Burnt Cream

Vanilla Poached Figs

Lemon Curd Posset

Raspberries, Butter Shortbread

Lime Tart

Cracked Black Pepper Sour Cream

Eton Mess

Berries, Pink Peppercorn Meringue

Steamed Orange and Ginger Pudding

Cinnamon Custard

Chocolate and Orange Mousse

Liquid Strawberry, Orange Crisp

Salted Caramel Cheesecake

Apple and Pears

Award Winning South of England Cheeses

(One board per table)

'Lyburn' Oak Smoked, Stoneycross, 'Two Hoots' Barkham Blue
'Rosary' Goats Cheese, 'Tunworth' English Brie, Crackers, Tiptree Chutneys

If you are concerned about food allergies, e.g. Nuts,
you are invited to ask one of our team members for assistance