

# PRIVATE DINING

BY GILLRAY'S

The following menus are designed as a sharing experience  
for you and your group.



**GILLRAY'S**

STEAKHOUSE & BAR

## A TASTE OF GILLRAY'S MENU A

£55 per person

### STARTERS

Slow Braised Belly Pork Strip, Our Own BBQ Sauce  
Potted Smoked Trout, Horseradish, Sour Dough  
Pearl Barley, Beetroot and 'Rosary' Goat's Cheese Salad (v)

### MAIN COURSES

Roasted O'Shea's Beef Rump, Gillray's Yorkshire Pudding  
Lemon and Thyme Roasted Spatchcock Baby Chicken  
Billingsgate Market Fish of the Day (Sustainably Sourced)  
Covent Garden Vegetable Pie, 'Lyburn' Oak Smoked Cheddar Mash (v)  
Sides and Sauces

### DESSERTS

Eaton Mess, Pink Peppercorn Meringue  
Warm Chocolate Brownie

## A TASTE OF GILLRAY'S MENU B

£70 per person

### STARTERS

O'Shea's Beef Spare Rib, Honey & Chilli  
H Forman & Son Hot Smoked Salmon, Baby Potatoes, Watercress, Avocado, Dressing  
Potted Whipped 'Two Hoots' Barkham Blue Cheese, Bread Sticks (v)

### MAIN COURSES

Dorset Lamb Rack, Roasted Aubergine Puree, Burnt Shallot  
Chargrilled O'Shea's Rib Eye, Flat Cap Mushrooms, Confit Vine Cherry Tomatoes  
Billingsgate Market Fish of the Day (Sustainably Sourced)  
Vegetarian Haggis Scotch Duck Egg (V)  
Sides and Sauces

### DESSERTS

Warm Cherry Bakewell Tart, Dorset Clotted Cream  
Chocolate Mess

# A TASTE OF GILLRAY'S MENU C

£85 per person

## STARTERS

Woodall's British Charcuterie, Apple Chutney, Toasts  
Duck Liver Pâté, Gin & Red Currant Chutney, Brioche Soldiers  
H Forman & Son Smoked Halibut, Chilli, Lime  
Heritage Tomato and Goats Curd Salad, Spring Onion Salsa (v)

## MAIN COURSES

Gillray's Bull's Head, Bone Marrow, Confit Vine Cherry Tomato  
Mini Gillray's Steak Burger, 'Lyburn' Oak Smoked Cheese, Bacon Jam  
Billingsgate Market Fish of the Day (Sustainably Sourced)  
Vegetarian Haggis Scotch Duck Egg (v)  
Sides and Sauces

## DESSERTS

Gillray's Signature Sherry Trifle  
Award Winning South of England Cheese Board, Tiptree Chutney, Crackers

**All menus are served with our signature Mini Yorkshire Puddings to start  
and Tea, Coffee and Truffles to finish**