



## Chef's Hat Menu

### To Start

**Beef Cheeks, Bacon Rosti, Jus**  
*Omar Dore, Junior Sous Chef*

**Billingsgate Market Fish Chowder, Charred Corn**  
*Madan Rana, Junior Sous Chef*

**Halloumi Chips, Rosemary and Lemon Gremolata**  
*Dorin Isak, Demi Chef de Partie*

### For Main

**32 Day Aged Rump Steak**  
**Triple Cooked Chips, Spiced Béarnaise Sauce**  
(£7 Supplement)

**Crispy Pork Belly, Apple, Celeriac**  
*Phil Robinson, Chef de Partie*

**Salmon and Spring Onion Burger**  
**Sesame Bun, Lemon, Avocado, Rocket**  
*Oliver Wilson, Chef de Partie*

**Leek and Potato Wellington**  
**English Cheddar, Puree, Charred Baby Onions (V)**  
*Dean Fewtrell, Sous Chef*

### To Finish

**Flourless Baked Ricotta Cheesecake, Limoncello**  
*Bridgette Myrie, Pastry Demi Chef de Partie*

**Gillray's Knickerbocker Glory**  
*Adrian Barry, Executive Sous Chef*

**White and Dark Chocolate Brownie, Salted Caramel**  
*Zandra Curbi, Pastry Junior Sous Chef*

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