



Chain-mail Restaurant

Summer 2023

Subject to seasonal changes; dishes and prices may vary



AWARD-WINNING
2 AA ROSETTE



PART OF THE
GRETNA GREEN FAMILY

GRETNA GREEN
SINCE 1754
FAMOUS BLACKSMITHS SHOP



GRETNA HALL
HISTORIC MARRIAGE HOUSE

OLD TOLL BAR
FIRST HOUSE IN SCOTLAND
Built 1830





To Start

Start off with the splendour of fresh local produce combined with culinary love for an appetizer to tease your appetite.

Pan Seared King Scallops £15

pea puree, chorizo & watercress (NGCI*)

Twice Baked Cheese Soufflé £11.50

cheddar cheese & spinach cream sauce

Terrine of Free-Range Chicken & Foie Gras £11

marinated figs & herb wafers

Charred Asparagus £10

serrano ham, poached hen's egg & hollandaise

Fennel Cured Salmon £9.50

with maple, avocado, caper berries,
rye bread & horseradish

Avocado & Beetroot Salad £9

baby beets, avocado, pickled vegetables,
black olives & chia seed dressing

Soup of the Day £7.50

served with warm crusty bread (V, VG)

ALLERGENS & INTOLERANCES

V - Vegetarian VG - Vegan **Upon Request**

NGCI* - Non Gluten Containing Ingredients NDCI* - Non Dairy Containing Ingredients

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.

Main Course

Make it a moment with a main course made from the finest ingredients fused together with unrivalled culinary passion and craft.

Scottish Beef Fillet £38

mini steak & ale pie, seasonal vegetables, fondant potatoes
with Gretna Green Anvil Ale Jus

Herb Crusted Rack of Lamb £30

rack of lamb, lamb koftas, spiced carrot,
grilled aubergine & lamb jus

Taste of Pork £24

roast belly, braised cheek, bubble & squeak
& Cold River Apple Cider Jus (NGCI*)

Roasted Hake Fillet £22

heritage tomato salad & chimichurri dressing

Roast Breast of Chicken Ballotine £19.50

streaky bacon, braised baby gem lettuce,
wild garlic & peas (NGCI*)

Pearl Barley Risotto £15

with asparagus, squash & sage

Sides

Spice up your night with a delectable little bit on the side.
You know you want to.

Add something extra for £5 each

Chunky Chips | Beer Battered Onion Rings | Green Salad
Seasonal Baby Vegetables | Buttered Baby New Potatoes
Broccoli Roasted Hazelnuts & Chilli | Olive Oil Mash Potatoes
Mac n Cheese | Garlic Bread
Garlic Bread & Cheese

Selected sides are also available as NGCI*
Please ask your server for details

From the Grill

Fresh Scottish meat lovingly combined
with scintillating, sizzling heat.

All served with chunky chips, vine ripened
cherry tomatoes & portobello mushroom

Chateaubriand Steak £75

perfect for sharing (NGCI*)

8^{oz} Scottish Fillet Steak £33

(NGCI*)

8^{oz} Scottish Ribeye Steak £30

(NGCI*)

8^{oz} Scottish Sirloin Steak £28

(NGCI*)

Add a Sauce

Compliment your Steak
with a sauce of your choice for £3 each

Gretna Green Whisky Peppercorn Sauce

Blue Cheese Sauce

Pink Peppercorn & Horseradish Butter

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Desserts

Dine into decadence with a dessert that speaks of the seasons, lovingly made by hand using fresh ingredients to weave its way into a special place in your heart. Enjoy the moment.



Cheese & Biscuits £10.50

selection of two local cheeses, celery, fruit, chutney & oatcakes

Rhubarb Trifle £9.50

with custard, syllabub cream, candied almond & pistachio

Peanut Butter Mousse £9.50

with caramelised banana, peanut crunch & banana sorbet

Warm Chocolate Fondant £9

clotted cream ice cream

Lemon Meringue Tart £8.50

with berries & lemon sorbet

Carrot Cake £8.50

Cream cheese frosting, carrot jelly,
candied walnuts & cinnamon ice cream

Selection of Ice Creams & Sorbets £6.50

3 Scoops



No Space for Dessert?

Ask us for a coffee instead, choose from:

Americano, Cappuccino, Latte and more!
All made with love using freshly ground beans

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Smiths
at gretna green



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