



Dining Menu



Part of the Gretna Green Family

To Start

Scottish Seafood Cocktail (NGCI*) £12.50

Barony hot smoked & cold smoked salmon,
prawns & Marie Rose sauce

Soup of the Day (V, VG, NDCI*, NGCI*) £6.95

warm crusty bread

Tiger Prawn Fritto Misto £10.95

with aioli

West Coast King Scallops (NGCI*) £15.95

chorizo & cauliflower

Venison & Pork Scotch Egg (NDCI*) £9.50

celeriac and hazelnut remoulade & black garlic ketchup

Bread & Dipping Oils (V) £6.50

with dipping oils, roast garlic, tapenade
& roast red pepper hummus

Spicy Chicken Wings (NGCI*) £7.50

with tomato, chili and lime salsa

Pear & Stilton Tart (V, NGCI*) £8.50

cranberry & pickled walnut salad

Truffle Arancini (V, VG, NGCI*) £7.95

with tomato & basil sauce

Vegan Meza Board (VG, NDCI*) £8.50

hummus, olives, truffle arancini, pitta bread,
vegetable terrine, vegan feta & spiced tomato chutney

Main Course

Game Pie £17.50

roast rooted vegetables, creamy mash potatoes
& cranberry gravy

Duo of Lamb (NGCI*) £35

herb crusted rack of lamb, lamb kofta, spiced carrot purée,
fondant potato & lamb jus

Pan Fried Lemon Sole (NGCI*) £27

with buttered baby potatoes and meunière

Chicken Ballotine (NGCI*) £22.50

with wild mushroom risotto

Pan Seared Gressingham Duck (NGCI*) £26.50

pak choi, dauphinoise potato, butternut squash
& lavender jus

Braised Feather Blade of Beef (NGCI*) £21.50

served in its own braising liquor, roast root vegetables
& creamy mash potatoes

Surf and Turf (NGCI*) £35

Scottish sirloin steak, tiger prawn skewer,
super crunchy fries & garlic butter

Roasted Cauliflower Steak (VG, NDCI*, NGCI*) £18.50

cauliflower couscous, baby vegetables
& romesco sauce

Allergens & Intolerances

Please note not all ingredients are listed on the menu please check with server before placing the order.

V - Vegetarian Upon Request VG - Vegan Upon Request
NGCI* - Non Gluten Containing Ingredients Upon Request NDCI* - Non Dairy Containing Ingredients Upon Request

**If you have a food allergy, intolerance, or coeliac disease –
please speak to the staff about the ingredients in your food and drink before you order.**

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.

Classics

Chicken Tikka Masala £16.50

with pilau rice, naan bread, poppadom & chutney

Chickpea & Sweet Potato Curry (VG, NDCI*, NGCI*) £16.50

with pilau rice, naan bread, poppadom & chutney

Pan Seared Salmon (NGCI*) £18.50

with beurre Blanc, seasonal vegetables
& crushed dill potatoes

Gretna Green Beef Burger £16.50

steak mince, streaky bacon, cheddar, baby gem,
tomato, pickles, relish & fries

Crispy Fried Buttermilk Chicken Burger £16.50

with baby gem, tomato, pickles, relish & fries

Vegan Burger (VG, NDCI*) £15.50

vegan mayo, baby gem, tomato,
pickles with relish & fries

Fish & Chips (NGCI*, NDCI*) £15.95

West Coast battered haddock fillet, homemade mushy peas,
tartare sauce & chunky chips

From the Grill

All served with cherry vine tomatoes,
mushroom and chunky chips

Chateaubriand to Share (NGCI*) £75

Ribeye Steak 8oz (NGCI*) £28

Fillet Steak 8oz (NGCI*) £34

Add a sauce for £3.50

Choice of: peppercorn, blue cheese,
red wine or garlic butter

Salads

Chicken Caesar Salad £10.50

baby gem lettuce, anchovies, croutons,
parmesan & Caesar dressing

Greek Salad (NGCI*) £9.95

cherry vine ripe tomato, cucumber, feta,
olives, lettuce & French dressing

Smoked Salmon Salad (NDCI*) £10.50

mixed salad, sprouting broccoli, boiled hens' egg
& honey and mustard dressing

Avocado & Beetroot Salad (VG, NGCI*, NDCI*) £9.95

baby beetroot, roasted and pickled with
baby vegetables, pumpkin seeds & chia seed dressing

Sides

Add something extra for £4.50 each

Battered Onion Rings | House Salad | Braised Red Cabbage
Seasonal Vegetables | Buttered New Potatoes
Mac 'n' Cheese | Creamy Mash Potato | Garlic Bread

Selected sides are also available as gluten-free
Please ask your server for details

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Desserts

Sticky Toffee Pudding £8.50

with toffee sauce & vanilla ice cream

Lemon Meringue Tart £8.50

with lemon sorbet

Chocolate Fondant £8.50

with vanilla ice cream

Tiramisu £8.50

with amaretti biscotti

Apple & Blackberry Crumble (VG, NGCI*) £8.50

with custard, ice cream or soy custard

Baileys Crème Brûlée £8.50

with shortbread

Selection of Cheese £10.50

with crackers with fruit, celery & chutney

Selection of Ice Cream & Sorbets (NGCI*) £6.50

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Dessert Drinks

No Space for Dessert?
Ask us for a cocktail or coffee instead

From liqueur coffee
to the classics like *Strawberry Daiquiri*
Ask our friendly team for more information



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