



DINNER MENU



AWARD-WINNING
2 AA ROSETTE



PART OF THE
GRETNA GREEN FAMILY


GRETNA GREEN
SINCE 1754


GRETNA HALL
HISTORIC MARRIAGE HOUSE

OLD TOLL BAR
FIRST HOUSE IN SCOTLAND
Built 1830



TO START

SOUP OF THE DAY £7.50

with warm crusty bread (VG) (GF*)

GOATS CHEESE & BEETROOT SALAD £8.50

with herb wafers, herb oil & heritage tomatoes (V)

TWICE-BAKED CHEESE SOUFFLE £9.50

with spinach & leek cream sauce (V)

PAIR ME WITH

Blason d'Issan, Margaux

RED

SCORCHED PICKLED MACKEREL FILLET £9

pickled cucumber, golden beetroot salad & basil infused oil (GF*)

SPICY KING PRAWN SALAD £10.50

with cucumber, carrots, beansprouts, peppers & chilli dressing (GF*)

CHICKEN & WILD MUSHROOM TERRINE £9.99

sweet piccalilli, sour dough croutes and micro herbs

PAN-SEARED SCALLOPS £15.99

with pea puree, chorizo & micro herbs (GF*)

SCOTTISH SEAFOOD PLATTER £15.99

with prawns, fresh smoked salmon, hot smoked salmon & crayfish (GF*)

PAIR ME WITH

Waipara Hills

Dauvignon Blanc Marlborough

WHITE

ALLERGENS & INTOLERANCES

V - Vegetarian VG - Vegan Gluten Free Upon Request

Please ensure you inform us of any allergies or intolerances before ordering.
Not all ingredients may be listed on the menu.

MAIN COURSE



TABBOULEH SALAD £12.95

bulgur wheat with fresh herbs, yoghurt dressing & grilled tofu (V)

MEDITERRANEAN GNOCCHI £14.50

with roasted Mediterranean vegetables & pesto (V)

CHICKEN TIKKA MASALA £14.99

with pilau rice, naan bread, poppadum & chutney (GF*)

FISH & CHIPS £14.99

with tartare sauce & mushy peas (VG) (GF*)

GRETNA GREEN BURGER £14.99

with cheddar cheese, streaky bacon, baby gem lettuce, tomato, relish & fries

CRISPY FRIED BUTTERMILK CHICKEN BURGER £14.99

with baby gem lettuce, tomato, chipotle sauce & fries (GF*)

MUSSELS £15

with white wine and garlic cream sauce & warm crusty bread (GF*)

PAIR ME WITH

San Floriano Pinot Grigio delle Venezie

WHITE

PUMPKIN TORTELLINI £16

with butter emulsion, sage crisps & parmesan (V)

ROAST BREAST OF CHICKEN BALLOTINE £19.50

with tagliatelle, wild mushroom & cafe-au-lait sauce

PAN-SEARED SEABASS FILLET £20.95

with celeriac puree, wilted spinach, cherry tomatoes, swede fondant & beurre blanc (GF*)

PAN-FRIED DUCK BREAST £22.50


with pak choi, a glazed peach, dauphinoise potato butternut squash purée & cherry jus (GF*)

GRILLED SCOTTISH BEEF FILLET £38

with mini steak & ale pie, tenderstem broccoli, glazed carrots, fondant potato & red wine jus

ROAST HERB CRUSTED RACK OF LAMB £35.95

lamb shoulder croquette, butternut squash puree, curly kale, fondant potato & lamb jus



FROM THE GRILL

All served with grilled tomato, portabello mushroom
and chunky chips, served to your liking

10OZ SCOTTISH SIRLOIN STEAK £32

10OZ SCOTTISH RIBEYE STEAK £33

8OZ SCOTTISH FILLET STEAK £36

ADD A SAUCE

£2.50 EACH

**PEPPERCORN SAUCE
BLUE CHEESE SAUCE
GARLIC & HERB BUTTER**

SIDES

£4.50 EACH

**CHIPS
FRIES
SALAD
ONION RINGS
MASHED POTATO
SEASONAL VEGETABLES**

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SOMETHING SWEET



**RASPBERRY & ALMOND
FRANGIPANE TART £7.99**

with raspberry sorbet (V)

TIRAMISU £7.99

CHOCOLATE FONDANT £7.99

with clotted cream ice cream (V)

COCONUT PANNA COTTA £7.99

with mango salsa & passion fruit sorbet (GF*)

**SELECTION OF ICE CREAMS, SORBETS
& VEGAN ICE CREAMS £7.95**

(3 scoops) please ask your server for details (V) (GF*)

CHEESE & BISCUITS £7.50

a selection of international and 2 local cheeses, celery, fruit, chutney & oatcakes

BLACK FOREST CHEESECAKE £8.95

with macerated cherries & white chocolate ice cream (V)

BAKED ALASKA £14

with macerated cherries & white chocolate ice cream (V)

PAIR ME WITH

Chablis, Lamblin & Fils

WHITE



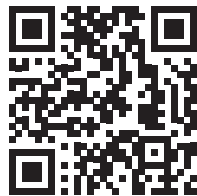
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S I N C E 1 7 5 4

Discover more about
our family business



www.gretnagreen.com

Smiths
at gretna green



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