

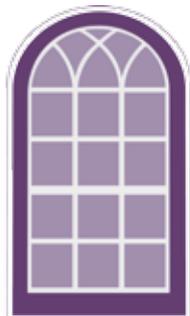
Desserts • Whisky

Starch • Side Orders

Main Dishes • Salads

Steaks • Grills • Burgers

Starters



GRETNA HALL

HISTORIC MARRIAGE HOUSE

RESTAURANT MENU

**FOOD ALLERGIES AND INTOLERANCES.
SOME OF OUR FOODS CONTAIN ALLERGENS.**

**PLEASE SPEAK TO A MEMBER OF STAFF
FOR MORE INFORMATION.**

Starters

Maorach Sàgh Prawn Cocktail	£6.10
Dàuir Fuineadh Càise Marag (v) Twice Baked "Auld Reekie" Cheese Soufflé	£5.50
Taois Milis-goirt Muc Bàlla Sweet 'n' Sour Haggis Balls in Batter	£5.50
Creamh-garraidh Buntàta Eanraich (v) Leek & Potato Soup	£4.50
Feòil-uain Rash Scotch Broth	£4.90
Cullen Skink Smoked Haddock, Cream & Potato Soup	£4.90
Smocadh Bradan Scottish Smoked Salmon, Crusty Bread & Lemon Butter	£6.95
Smocadh Adag Cèic Arbroath Smokies Fish Cake, Smoked Rascally Liquor Mayonnaise	£5.75
Taigeis Buntàta & Snèap Haggis, Tatties & Neeps	£5.50

Steaks

20oz T-Bone Steak	£27.00
10oz Ribeye Steak	£23.00
8oz Fillet Steak	£25.00
10oz Rump Steak	£14.50
The Liàmh-thuagh – 30oz Ribeye Steak on the Bone	£40.00

Grills

Dùbailte Feòil-uain Suibhail Lamb Rump	£16.00
Feoil-mhuice Cnàimh-t Pork T-Bone	£10.50
Cearc Rascally Liquor & Lime Marinated Breast of Chicken	£8.00
Bradán Boneless Chargrilled Salmon Steak	£8.50

All Steaks & Grills are served with Onion Relish & Grilled Tomato

Burgers

Mairtfhèoil – Beef Brioche Bun, Lettuce, Tomato, Red Onion, House Sauce, Crispy Bacon & Cheese	£13.50
Cearc – Chicken Brioche Bun, Lettuce, Tomato, Red Onion, Mayonnaise	£12.50
Glasraí Luatha – Vegetable Burger (v) Brioche Bun, Lettuce, Tomato, Red Onion, Mayonnaise	£11.00

Main Dishes

Staoig Taigeis Paidh Steak & Kidney Suet Pudding	£8.50
Taois Adag Battered Haddock, Mushy Peas & Chips	£11.50
Isaen Càise Ham & "Auld Reekie" Cheese Stuffed Chicken	£8.50
Creamh-garraidh, Càise & Buntàta Paidh (v) Homity Pie	£7.00
Feòil-uain Stiubh Lamb Hot Pot	£8.50
Neamhnaid Eòrna (v) Pearl Barley & Root Vegetable Risotto	£7.50

Salads

Caesar Salad Anchovies, Croutons, Romaine & Parmesan	£4.00/£7.50
Houston's House Salad (v) Your Choice of Ingredients	£4.00/£7.00
<i>Salads made table side to your liking</i>	

Starch

Baked Potato Sour Cream & Chives, Butter	£3.50
House Chips	£3.50
Potato Wedges Spicy or Plain	£3.50
Steamed Rice	£3.00
Mashed Tatties	£3.50

Side Orders

Creamed Spinach	£3.50
Roasted Root Vegetables	£3.50
Roasted Mediterranean Vegetables	£3.50
Mashed Neeps	£3.50
Potato Salad, Olive Oil, Red Onion & Lemon Juice	£3.50
Coleslaw	£3.50
Onion Rings	£3.50
Roast Flat Mushrooms	£3.50

Desserts

Cranachan Oats, Honey, Whisky, Cream & Raspberry	£5.50
Rascally Liquor Òr-mheas Aran Im Milsean Rascally Liquor & Orange Bread & Butter Pudding, Heather Honey Ice Cream	£5.50
Cloutie Steamed Fruit Pudding, Clotted Cream & a Dram	£5.50
Tèoclaid Dùn Dèagh Dion Pithean Chocolate, Dundee Marmalade Tart & Lavender Ice Cream	£5.50
Cèic-càise Cheesecake & Tayberry Jam	£5.50
Measgaichte Troar Fruit Salad, Cream or Ice Cream	£5.50
Càise Selection of Scottish Cheese & Oatcakes	£7.50

Whisky

Historically in Scotland whisky was known as 'Uisce beatha', Gaelic for 'water of life'. Considered to have medicinal properties, it was also used as a drink of welcome and farewell. The area from which the single malt comes from is a key element in the overall flavour of the whisky. There are 5 main areas of whisky production in Scotland. Islands, Highlands, Speyside, Lowlands and Islay.

Our lounge bar offer a great selection of whisky from all regions, ask the service team for more information and a guide to ordering the right drink for you.

Rascally Liquor - Crafted a short distance away at Annandale Distillery, Rascally Liquor® is a flavourful clear malt spirit that's attracting rave reviews. Rated 5 Star PLUS by Difford's Guide, and awarded a Silver medal at London Spirits Competition, this feisty spirit takes its inspiration from Tam O'Shanter, the epic poem penned by Robbie Burns during his time in Dumfries & Galloway.



