

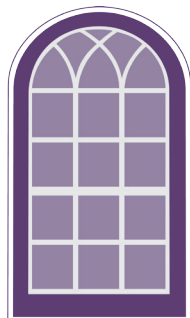
Desserts • Whisky

Starch • Side Orders

Main Dishes • Burgers

Steaks • Grills

Starters • Salads



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# GRETNA HALL

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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

<b>Maorach Sàgh</b> 🌿 🥛	<b>£6.60</b>
Prawn Cocktail	
<b>Dàuir Fuineadh Càise Marag</b> ♻️	<b>£6.00</b>
Twice Baked "Auld Reekie" Cheese Soufflé	
<b>Taois Milis-goirt Muc Bàlla</b> 🥛	<b>£6.00</b>
Sweet 'n' Sour Haggis Balls in Batter	
<b>Creamh-garraidh Buntàta Eanraich</b> ♻️ 🌿 🥛	<b>£5.00</b>
Leek & Potato Soup	
<b>Feòil-uain Rash</b> 🥛	<b>£5.40</b>
Scotch Broth	
<b>Cullen Skink</b> 🌿	<b>£5.40</b>
Smoked Haddock, Cream & Potato Soup	
<b>Smocadh Bradan</b>	<b>£7.45</b>
Scottish Smoked Salmon & Mackerel Beetroot Salad, Crusty Bread & Lemon Butter	
<b>Smocadh Adag Cèic</b> ♻️	<b>£6.25</b>
Arbroath Smokies Fish Cake, Smoked Rascally Liquor Mayonnaise	
<b>Taigeis Buntàta &amp; Snèap</b>	<b>£6.00</b>
Haggis, Tatties & Neeps	

# Salads

	Side   Main
<b>Caesar Salad</b>	<b>£4.00/£7.00</b>
Anchovies, Croutons, Romaine & Parmesan	
<b>Chicken Caesar Salad</b>	<b>£4.50/£9.00</b>
Chicken, Croutons, Romaine & Parmesan	
<b>Houston's House Salad</b>	<b>£5.25/£10.50</b>
Chicken, Ham, Cheese, Mixed Lettuce Tomato, Red Onion, Cucumber, Coleslaw, Beetroot, Boiled Egg, Pickled Onion	

# Steaks

All our steaks are served with Onion Relish, Grilled Tomato, Roast Flat Mushrooms & Chips

  All Steaks can be made Gluten & Dairy Free, please ask.


<b>20oz T-Bone Steak</b>	<b>£30.00</b>
<b>10oz Ribeye Steak</b>	<b>£27.00</b>
<b>10oz Fillet Steak</b>	<b>£32.00</b>
<b>10oz Rump Steak</b>	<b>£17.50</b>
<b>The Liàmh-thuagh 30oz Ribeye Steak on the Bone</b>	<b>£45.00</b>
Ideal for two sharing	

Choose from the following sauces:

Blue Cheese, Béarnais, Diane or Peppercorn sauce 

Red Wine  

# Grills

<b>Dùbailte Feòil-uain Suibhail</b>  	<b>£23.00</b>
Lamb Rump, Onion Marmalade, Grilled Tomato, Roasted Root Veg, Fondant Potatoes & Mint Gravy	
<b>Feoil-mhuice Cnàimh-t</b> 	<b>£17.00</b>
Pork T-Bone, Onion Marmalade, Grilled Tomato, Roast Med Veg, Sage & Apple Mash Grain Mustard Sauce	
<b>Cearc</b>  	<b>£14.50</b>
Whisky Chicken, Onion Marmalade, Roast Lime, Roast Med Veg & Spicy Wedges	
<b>Bradán</b> 	<b>£15.50</b>
Salmon Roast, Celeriac Remoulade & Gilled Lemon Med Veg, New Potatoes & Lemon Butter	

# Main Dishes

<b>Staoig Taigeis Paidh</b> 	<b>£14.50</b>
Steak & Kidney Suet Pudding, Roast Potatoes & Roast Root Veg	
<b>Taois Adag</b>  	<b>£12.00</b>
Battered Haddock, Mushy Peas, Chips & Homemade Tartar Sauce	
<b>Isaen Càise</b> 	<b>£14.50</b>
Ham & "Auld Reekie" Cheese Stuffed Chicken, Mash Tatties & Neeps	
<b>Creamh-garraidh, Càise &amp; Buntàta Paidh</b> 	<b>£10.50</b>
Homity Pie, Tomato Sauce & Fries	
<b>Feòil-uain Stiubh</b> 	<b>£14.50</b>
Lamb Hot Pot & Roast Root Veg	
<b>Taigeis Buntàta &amp; Snèap</b>	<b>£14.00</b>
Haggis Tatties & Neeps, Red Cabbage & Whisky Gravy	
<b>Neamhnaid Eòrna</b> 	<b>£9.50</b>
Pearl Barley & Root Vegetable Risotto, Mixed Salad & Parmesan	

# Burgers

<b>Gretna Green Steak Burger</b>	<b>£14.00</b>
Lettuce, Tomato, Red Onion, House Sauce, Crispy Bacon & Cheese	
<b>Cearc – Chicken</b>	<b>£13.00</b>
Lettuce, Tomato, Red Onion, Mayonnaise	
<b>Glasraí Luatha – Vegetable Burger</b> 	<b>£11.50</b>
Lettuce, Tomato, Red Onion, Mayonnaise	
<b>Torc Fiáin</b>	<b>£14.50</b>
Local Wild Boar Burger, Lettuce, Tomato, Apple Relish "Auld Reekie" Cheddar & Crispy Bacon	
<b>Sitheann</b>	<b>£14.50</b>
Scottish Venison Burger, Lettuce, Tomato, Onion Relish, Scottish Brie & Crispy Bacon	

  All Burgers can be made Gluten & Dairy Free, please ask.

 Vegetarian  Gluten Free  Dairy Free

## Starch <sup>V</sup>

<b>Baked Potato</b> <sup>V</sup> Sour Cream & Chives, Butter	£3.50
<b>House Chips</b> <sup>V</sup> <sup>D</sup>	£3.50
<b>Potato Wedges</b> <sup>V</sup> <sup>D</sup> Spicy or Plain	£3.50
<b>Steamed Rice</b> <sup>V</sup>	£3.00
<b>Mashed Tatties</b> <sup>V</sup>	£3.50
<b>Minted New Potatoes</b> <sup>V</sup>	£3.50

## Side Orders <sup>V</sup>

<b>Creamed Spinach</b> <sup>V</sup>	£3.50
<b>Roasted Root Vegetables</b> <sup>V</sup> <sup>D</sup>	£3.50
<b>Roasted Mediterranean Vegetables</b> <sup>V</sup> <sup>D</sup>	£3.50
<b>Mashed Neeps</b> <sup>V</sup>	£3.50
<b>Potato Salad, Olive Oil, Red Onion &amp; Lemon Juice</b> <sup>V</sup> <sup>D</sup>	£3.50
<b>Coleslaw</b> <sup>V</sup> <sup>D</sup>	£3.50
<b>Onion Rings</b> <sup>V</sup> <sup>D</sup>	£3.50
<b>Roast Flat Mushrooms</b> <sup>V</sup> <sup>D</sup>	£3.50

## Desserts <sup>V</sup>

<b>Cranachan</b> Oats, Honey, Whisky, Cream & Raspberry	<b>£5.50</b>
<b>Rascally Liquor Òr-mheas Aran Im Milsean</b> Rascally Liquor & Orange Bread & Butter Pudding, Heather Honey Ice Cream	<b>£5.50</b>
<b>Cloutie</b> Steamed Fruit Pudding, Clotted Cream & a Dram	<b>£5.50</b>
<b>Tèoclaid Dùn Dèagh Dion Pithean</b> Chocolate, Dundee Marmalade Tart & Lavender Ice Cream	<b>£5.50</b>
<b>Cèic-càise</b> Cheesecake & Tayberry Jam	<b>£5.50</b>
<b>Fàilag Taibhse Steighech</b> Sticky Toffee Pudding with Toffee Sauce 🌱🌾 Vegan & Gluten Free option available	<b>£5.50</b>
<b>Measgaichte Troar</b> 🌱🥛 Fruit Salad, Cream or Ice Cream	<b>£5.50</b>
<b>Càise</b> 🌱 Selection of Scottish Cheese & Oatcakes	<b>£7.50</b>

## 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.



