



GRETNA HALL
HISTORIC MARRIAGE HOUSE

RESTAURANT MENU




GRETNA GREEN
SINCE 1754



INDEX

Sandwiches **Page 1**

Starters **Page 2**

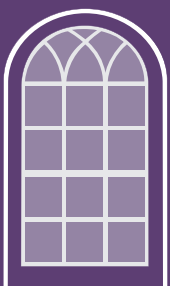
Mains **Page 3**

Sides **Page 5**

Desserts **Page 6**

Kids Menu **Page 7**

If you suffer from any food allergies or intolerances,
please speak to our staff about your requirements before ordering.





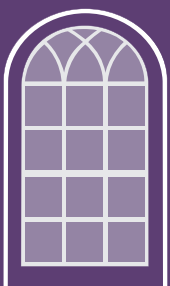
TRIPLE DECKER SANDWICHES

with crisps & salad leaf

Please choose from white,
wholemeal or gluten free bread

Honey Roast Ham & Whole Grain Mustard G	£7.75
Coronation Chicken G	£7.75
Egg Mayonnaise & Pea Shoot V, G	£7.75
Savoury Cheese G	£7.75
Roast Beef & Horseradish G	£8.75
Prawn Marie-Rose Sauce G	£9.00
Gretna Hall Club Sandwich Grilled chicken, streaky bacon, tomato, lettuce mayonnaise and egg	£9.75
Fish Goujons on Toasted Bread Fillets of westcoast fish and tartare sauce	£9.75

V - Vegetarian Vg - Vegan G - Gluten Free Available

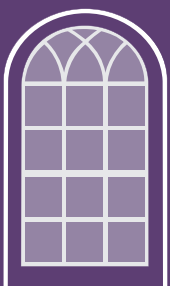




STARTERS

Freshly Prepared Soup of the Day V, G with bread roll	£6.00
Salad of Rocket & Sweet Pear candied walnut, parmesan shavings and watercress	£6.50
Seasonal Melon V, Vg, G with compote of autumn fruits	£6.50
Chicken Liver Parfait Toasted Brioche G with red onion marmalade	£7.00
Haggis, Neeps & Tatties with whisky jus	£7.00
Arbroath Smokie Fish Cake with horseradish dressing	£7.50
Twice Baked Auld Reekie Cheese Soufflé V with creamed spinach	£7.50
Prawn Cocktail Marie-Rose Sauce V, G with brown bread	£7.75

V - Vegetarian Vg - Vegan G - Gluten Free Available





MAINS

Chargrilled Chicken lime, Fondant potato G £14.50
with mediterranean vegetables and mango, plum tomato & coriander salsa

Pan-seared Salmon G £17.00
with crushed new potatoes, lemon butter and autumn vegetables'

Char-grilled Rump Steak, Cooked to your liking G £19.00
with oyster mushroom, tomato and hand cut chips

Char-grilled Rib Eye Steak, Cooked to your liking G £28.00
with oyster mushroom, tomato and hand cut chips

Why not have a sauce with your steak? £1.95
Peppercorn | Diane | Red wine jus | Garlic Butter

Pork Cutlet with Roasted Apple G £15.00
with mustard mash and green beans

The Gretna Hall Burger £14.00
Served in a brioche bun with mayonnaise, lettuce, tomato, red onion, hand cut fries and cheddar slaw

Why not add an additional toppings? £1.00
Bacon | Cheddar | Blue Cheese | Haggis | Black Pudding | Fried Egg
EACH

Steak Pie £13.50
Our very own steak pie with mash potatoes, garden peas and gravy

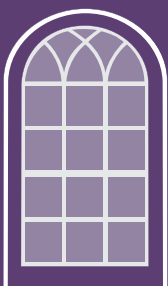


Pair me with:

**Don Jacobo Rioja Crianaza Tinto,
Bodegas Corral (Red)**


Roast Rump of Lamb G £18.00
with garlic & celeriac champ, honey braised red cabbage and redcurrant & rosemary Jus

V - Vegetarian Vg - Vegan G - Gluten Free Available

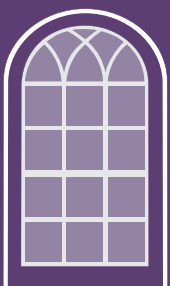




MAINS

- Gretna Halls' Homemade Lasagne** **£14.00**
with a fresh rocket & cherry tomato salad
- Chick Pea & Sweet Potato Curry** **£12.00** **V**
with saffron rice, naan bread and poppadum
-  *Pair me with:*
Cullinan View Chenin Blanc,
Western Cape (White)
- Tomato Gnocchi Baked Gnocchi** **£12.00** **V**
in a tomato sauce with roasted mediterranean vegetables, fresh parmesan and rocket
- Classic Fish And Chips** **£14.00** **G**
Crispy battered haddock fillet with chips, mushy peas and homemade tartar sauce
- Beef Bourguignon** **£16.50** **G**
Scottish beef, shallot, bacon with chestnut mushrooms. Slowly cooked in red wine & thyme jus, buttered champ potatoes and parsnip crisps

V - Vegetarian Vg - Vegan G - Gluten Free Available





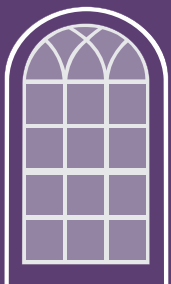
SIDES

Chips	£3.50
Mash Potato	£3.50
Seasonal Vegetable Medley	£3.50
Sauté Mushrooms	£3.50
Braised Red Cabbage	£3.50
Battered Onion Rings	£3.50
Roquette Red Onion Tomato Salad	£3.50



Need more inspiration?

Take a look at our wine list.



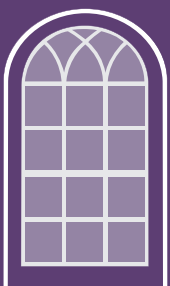
V - Vegetarian Vg - Vegan G - Gluten Free Available



DESSERTS

Apple & Blackberry Crumble with clotted cream	£6.50
Chocolate Truffle Tart with salted caramel ice cream	£6.50
Marmalade Bread & Butter Pudding with vanilla ice cream	£6.50
Duo of Cheesecakes with fruit coulis	£6.50
Selection of Ice Creams V, G Vanilla, chocolate, strawberry or salted caramel	£6.50
Selection of Scottish Cheeses with house chutney, fruit & Arran oatcakes	£6.50
Sticky Toffee Pudding G with toffee sauce, vanilla ice cream	£6.50

V - Vegetarian Vg - Vegan G - Gluten Free Available





KIDS STARTER

3 Courses
for £10.95

Soup

Melon Chunks
with berry compote

Garlic Bread



KIDS MAIN COURSE

Chicken Goujons & Fries

Fresh Penne Pasta
with tomato and basil sauce

Mini Roast Dinner



KIDS DESSERT

Fruit Salad

Child's Sticky Toffee Pudding

Novelty Ice Cream



MOCKTAILS

Strawberry Daiquiri £6

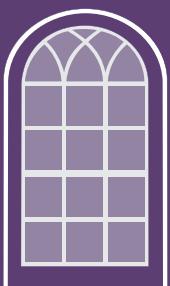
Apple Martini £5

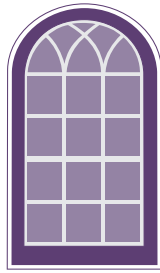
Mango Passion £5

Sunrise £5

Blue Lagoon £5

Please inform us of any allergies or intolerances before ordering.





GRETNA HALL
HISTORIC MARRIAGE HOUSE

G
GRETNA GREEN
SINCE 1754

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

info@gretnahallhotel.com
www.gretnahallhotel.com

 **GretnaHall**