



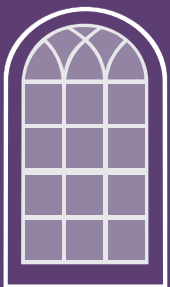
Menu

STARTER

Soup of the Day (V) (G) freshly prepared and served with a warm bread roll	£6.50
Seasonal Melon, (V) (VG) (G) with Compote of Winter Fruits & Berries	£6.50
Chicken Liver Parfait Toasted Brioche (G) with red-onion marmalade	£6.95
Haggis, Neeps & Tatties with Annandale whisky jus	£6.95
Prawn Cocktail (G) with marie-rose sauce, buttered brown bread & fresh lemon	£8.50
Cullen Skink Soup traditional Scottish soup of creamy, smoked haddock, potato and leeks with Arran oatcakes	£8.50

V - Vegetarian VG - Vegan G - Gluten Free

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



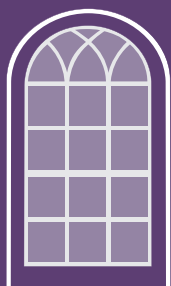


SHARING PLATTERS

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|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Bread Board for Two (V) | £9.95 |
| Warm sourdough ciabatta, tomato bread, fennel bread, butter & dipping oils | |
| Baked Camembert for Two (V) (G) | £16.50 |
| Camembert cheese with a date and walnut chutney, toasted sourdough & fig and pear | |
| Vegan Vegetarian Board for Two (V) (VG) (G) | £18.50 |
| Red pepper and smoked paprika paté, beetroot and feta cheese salad, potato and pea crouquette, sunblushed tomato hummus, aioli, sweet chilli sauce, sourdough & crusty bread. | |
| Charcuterie Board for Two (G) | £18.95 |
| Parma ham, salami Milano, mixed olives, roasted peppers, Manchango cheese, smoked cheddar, chicken liver parfait, pickled walnuts, smoked almonds, crostini & crackers and oils | |
| Seafood Board for Two (G) | £25.95 |
| Scottish smoked salmon, gravadlax, smoked haddock fishcake, filo king prawn, moules Mariniere, aioli, tartare sauce, lemon pesto, & toasted ciabatta | |

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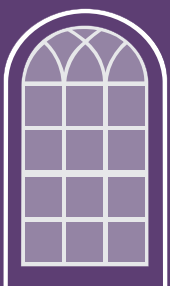


MAIN COURSE

Gretna Hall's Homemade Lasagne with a fresh roquette & cherry-tomato salad	£14.50
Classic Fish & Chips (G) a crispy battered haddock fillet with chips, mushy peas & homemade tartare sauce	£14.50
Steak Pie our very own homemade steak pie with mashed potatoes, garden peas & gravy	£13.95
Chickpea & Sweet Potato Curry (V) (VG) (G) with saffron rice, naan bread & poppadum	£13.95
Beetroot Wellington (V) with truffle-olive-oil mash, grilled tomato, greens and red wine sauce	£14.95
The Gretna Hall Steak Burger (G) served in a brioche bun with mayonnaise, lettuce, tomato, red onion, fries & cheddar 'slaw'	£15.50
Why not add an additional topping? Bacon Cheddar Cheese Blue Cheese Haggis Black Pudding Fried Egg	£1.50 EACH
Half Roast Chicken (G) with garlic and lemon thyme, BBQ sauce, sweet potato fries & sweetcorn relish	£16.50
Scottish Salmon wrapped in butter pastry with braised pak choi & smoked chilli jelly	£17.95
Pan-Seared Monkfish (G) wrapped in panchetta with saffron risotto & lemon and pistachio butter	£18.95

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FROM THE GRILL

Chargrilled Rump Steak (G) £22.00
with oyster mushroom, tomato & hand-cut chips
(cooked to your liking)

Chargrilled Rib-Eye Steak (G) £32.00
with oyster mushroom, tomato & hand-cut chips
(cooked to your liking)

Bistro Rump 20oz (for two) (G) £50.00
With oyster mushroom, tomato, hand-cut chips
& onion rings for two people
(cooked to your liking)

Venison Rack 24oz (for two) (G) £75.00
Scottish stag, chargrilled for a deep flavour
of rich game. with red cabbage, dauphinoise potatoes,
cranberry chutney & sloe gin and juniper jus

Club Steak 32oz (for two) (G) £85.00
With oyster mushroom, tomato, hand cut chips
& onion rings for two people
(cooked to your liking)

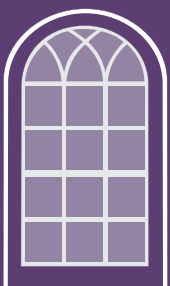
Pork Cutlet (12oz) (G) £17.50
with black pudding bon bons,
apple puree & mustard jus

Choice of Butters with Grills

Truffle & Blue cheese
Marmite & Shallot
Café de Paris Butter
Garlic & Herb

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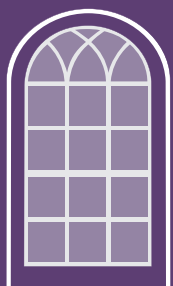
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SIDE ORDERS

Hand-cut chips	£4.50
Mashed potato	£4.50
Seasonal vegetable medley	£4.50
Battered onion rings	£4.50
Roquette, red onion & tomato salad	£4.50
Sweet potato fries	£4.50
Parmesan fries	£4.50
Cajun fries	£4.50



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DESSERT

Apple & Blackberry Crumble (V) (VG) with clotted cream	£7.95
Chocolate Truffle Tart (G) with salted-caramel ice cream	£7.95
Marmalade Bread & Butter Pudding with vanilla ice cream	£7.95
Gretna Hall Cheesecakes (G) with fruit coulis	£7.95
Selection of Ice Creams (VG) (G) your choice of vanilla, chocolate, strawberry or salted-caramel	£7.95
Selection of Scottish Cheeses with house chutney, fruit & Arran oatcakes	£7.95
Sticky Toffee Pudding (VG) (G) with toffee sauce and vanilla ice cream	£7.95

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