

GRETNA HALL

HISTORIC MARRIAGE HOUSE

Dining Menu

Summer 2023

Subject to seasonal changes; dishes and prices may vary



PART OF THE
GRETNA GREEN FAMILY

GRETNA GREEN
SINCE 1754
FAMOUS BLACKSMITHS SHOP



OLD TOLL BAR
FIRST HOUSE IN SCOTLAND
Built 1830



To Start

Start off with the splendour of fresh local produce combined with culinary love for an appetizer to tease your appetite.

Salmon Scotch Egg £8.95

deep fried and served on a dressed salad with a lemon hollandaise sauce (NGCI*)

Twice-Baked Cheese Soufflé £8.75

served on a creamed spinach sauce (NGCI*)

Prawn Cocktail £8.50

with Marie Rose sauce buttered brown bread and a lemon wedge (NGCI*, NDCI*)

Breaded Wedges of Brie £8.50

deep fried and served with a spiced cranberry sauce and mixed dressed leaves Jus (V, NGCI*)

Baked Flat Mushroom £7.75

with sun-dried tomato, feta topping and presented with mixed dressed leaves (V, NGCI*, NDCI*)

Haggis Neeps & Tattie Tower £7.75

served with a whisky jus (NDCI*)

Pressed Ham Hock Terrine £7.75

with piccalilli, fennel crostini and mixed dressed leaves (NGCI*, NDCI*)

Soup of the Day £7.75

freshly prepared and served with a warm crusty roll (NGCI*)

Asparagus Risotto £7.75

dressed with basil oil and parmesan shavings, Vegan cheese available on request (V, G, NGCI*, NDCI*)

Add Chicken £2

Homemade Nachos £7

topped with jalapeños & melted cheese served with guacamole, salsa & sour cream (V)

A selection of Artesian breads to share £7

with Tapenade, olive oil and balsamic glaze (V, NGCI, NDCI*)

ALLERGENS & INTOLERANCES

V - Vegetarian VG - Vegan **Upon Request**

NGCI* - Non Gluten Containing Ingredients NDCI* - Non Dairy Containing Ingredients

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.



Mains

Make it a moment with a main course made from the finest ingredients fused together with unrivalled culinary passion and craft.

Roast Fillet of Hake £21.50

served on crushed new potatoes with a tomato sauce, seasonal greens and diced chorizo (NGCI*, NDCI*)

Slow Roasted Maple Glazed Pork Belly £19.95

served on dauphinoise potatoes with French beans and a tangy barbecue sauce (NGCI*)

Butter Chicken Curry £16.95

with basmati rice, poppadum and naan bread, medium heat (NGCI*)

Battered Fillet of Haddock £15.95

served with hand cut chips, mushy peas homemade tartare sauce and a lemon wedge (NGCI*, NDCI*)

Chickpea & Sweet Potato Curry £15

served with basmati rice, poppadum and naan bread (V, VG, NGCI*, NDCI*)

Cumberland Sausage £14.95

grilled and served on creamy mashed potato with braised savoy cabbage and a rich caramelised onion gravy

Cullen Skink £14.50

a traditional Scottish soup made with smoked haddock, potato and leeks served with Arran oatcakes (NGCI*)

Gretna Halls Homemade Lasagne £14.50

with a fresh house salad

Steak Pie £14.50

with creamy mashed potato, garden peas and a rich gravy

Mains

Fresh Scottish meat lovingly combined with scintillating, sizzling heat.

Chargrilled Ribeye Steak £33

10oz steak cooked to your liking and served with hand-cut chips (NGCI*, NDCI*)

Chargrilled Rump Steak £26

10oz steak cooked to your liking and served with hand-cut chips (NGCI*, NDCI*)

Add a Butter or Sauce to your steak £3.75 each

Butters

Garlic & Herb | Marmite & Shallot
Truffle & Blue Cheese | Café De Paris

Sauces

Diane | Peppercorn
Red Wine Jus

Ballotine of Chicken £19.95

filled with haggis and wrapped in streaky bacon, served on creamy mashed potato with roasted vegetables and a whisky and peppercorn sauce (NDCI*)

6 Hour Braised Shin of Beef £16.95

with a fondant potato with roasted carrots and parsnips, tender stem broccoli and a rich red wine jus (NGCI*)

Gretna Hall Burger £16.95

served in a toasted brioche bun, with lettuce, beef tomato, red onion and gherkin served with hand cut chips, homemade coleslaw and burger relish

Add an additional topping £1.65 each

bacon | cheddar cheese | blue cheese | haggis|black pudding | fried egg

Gretna Hall Vegan Burger £15.50

burger is a mix of broad beans, peas, potato, spinach which is lightly spiced in crunchy breadcrumbs in a toasted brioche bun with vegan mayonnaise, lettuce, beef tomato, red onion & gherkin served with hand cut chips, vegan coleslaw & relish (V, VG, NGCI, NDCI*)*

Sides

Spice up your night with a delectable little bit on the side.
You know you want to.

Macaroni Cheese | Hand Cut Chips | Fries | Parmesan Fries | Chill Fries
Beer Battered Onion Rings | Buttered New Potatoes
Dressed Side Salad | Garlic Bread | Medley of Vegetables

£4.75 each

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Desserts

Dine into decadence with a dessert that speaks of the seasons, lovingly made by hand using fresh ingredients to weave its way into a special place in your heart. Enjoy the moment.

Selection of Cheeses £10.95
with house chutney and Arran oatcakes

Apple Tarte Tatin £9.50
with toffee sauce and a choice of clotted cream or ice cream

Traditional Cranachan £8.50
marinated raspberries whisky cream toasted oats and served with shortbread

Cheesecake of the Day £7.95
with fruit coulis and garnished with seasonal fruits (NGCI*)

Homemade Warm Chocolate Brownie £7.95
with vanilla ice cream and chocolate sauce (NGCI*)

Vanilla Crème Brûlée £7.95
with fresh berries and shortbread (NGCI*)

Sticky Toffee Pudding £7.95
with butterscotch sauce and vanilla ice cream (NGCI*, NDCI*)

Selection of Ice Creams £7.95


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SINCE 1754

Discover more about
our family business



www.gretnagreen.com

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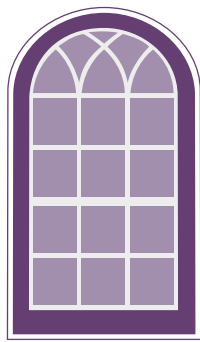
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