

Restaurant Menu

served from 12pm - 9pm, digital copy menus subject to change

Starters

Mini Yorkshire Puddings filled with shredded beef and roast gravy	83	Chicken Liver Parfait (NGCI*) served with red onion marmalade	£7.95
Prawn Cocktail (NGCI*, NDCI*) with Marie rose sauce, buttered brown bread and a lemon wedge	£8.50	mixed leaves and oatcakes Soup of the Day (VG, NGCI*, NDCI*) served with a warm crusty roll	£7
Breaded Wedges of Brie (V, NGCI*) deep fried and served with cranberry sauce and mixed dressed leaves	£8.50	Homemade Nachos (V) topped with jalapenos and melted cheese, served with guacamole, salsa and sour cream	£7
Haggis Neeps And Tattie Tower served with whisky jus	£7.95	Artisan Breads (V, NDCI*) served with tapenade, olive oil and balsamic glaze	£7
Creamy Garlic Mushrooms (V, NGCI*) served on a crouton	£7.5O	Cullen Skink (NGCI*) a traditional Scottish soup made with smoked haddock, potato and leeks	£7.95

Main Course

Roasted Fillet of Sea Bass (NGCI*) served on pesto crushed new potatoes with seasonal greens and diced chorizo	£21.50	Cumberland Sausage served on creamy mashed potato with braised savoy cabbage and a rich caramelised onion gravy	£15.50
Slow Roast Maple Glazed Pork Belly	£18.50	,	
(NGCI*, NDCI*) served with dauphinoise potatoes, French bean butternut puree and a tangy barbecue sauce	S,	Gretna Hall Homemade Lasagne served with a mixed salad and garlic bread	£14.50
batternat pares and a tangy barbesas sauce		Pie of the Day	£14.50
Butter Chicken Curry (NGCI*) medium heat, served with basmati rice, poppadum and naan bread	£16.50	please ask your server served with mashed potato, seasonal vegetables and a rich gravy	
Battered Fillet of Haddock (NGCI*, NDCI*) served with chunky chips, mushy peas homemade tartare sauce and a lemon wedge	£15.95	Ballotine of Chicken filled with haggis and wrapped in streaky bacon, served on creamy mashed pot with roasted vegetables and a peppercorn sa	
Chickpea And Sweet Potato Curry	£14.50	C. Llaver Decision of China of Dane (ALCOIX)	C16 OF
(V, VG, NGCI* NDCI*) served with basmati rice poppadum and naan b	pread	6 Hour Braised Shin of Beef (NGCI*) served with fondant potato, roasted carrots and parsnips, tender stem broccoli and a rich red wine jus	£16.95

From the Grill

Chargrilled Ribeye Steak 10oz (NGCI*, NDCI*) cooked to your liking served with mushrooms, grilled tomato and chunky chips	£33
Chargrilled Gammon Steak 10oz (NGCI*, NDCI*) served with a fried egg and chunky chips	£16.50

Add a Sauce for £3.75 Choice of: diane, peppercorn, red wine jus or blue cheese sauce

Burgers

all served in a brioche bun with lettuce, tomato, red onion and gherkin with chunky chips, coleslaw and relish

Gretna Hall Beef Burger 6oz	£16.50
topped with streaky bacon and cheddar chees	е

Gretna Hall Chicken Burger	£15.50
with lettuce, tomato, red onion and gherkin	

Gretna Hall Vegan Burger	£15.50
(VG, NGCI*, NDCI*)	

with vegan mayonnaise, lettuce, tomato, red onion, and gherkin. served with chunky chips, vegan coleslaw, and burger relish

Sides

Add something extra for £4.50 each

with fruit coulis and garnished

with seasonal fruits

Parmesan Fries | Chilli Fries | Chunky Chips | Sautéed Mushrooms | Seasonal Vegetable Medley Mashed Potato | Cajun Fries | Onion Rings | Sweet Potato Fries | Roquette Red Onion Tomato Salad

Dessert

Selection of Cheeses served with house chutney and Arran oatcakes	£10.95	Homemade Chocolate Brownie (NGCI*) served warm with vanilla ice cream and chocolate sauce	£7.50
Caramel Apple Pie served warm with vanilla ice cream	£7.50	Traditional Eton Mess meringue, cream and raspberries	£7.50
Traditional Cranachan marinated raspberries whisky cream and toasted oats served with shortbread	£7.50	Sticky Toffee Pudding (VG, NGCI*, NDCI*) with butterscotch sauce and vanilla ice crea	£7.50 am
and toasted oats served with shortbread		Selection of Ice Creams (NGCI*, NDCI*)	£6.50
Cheesecake of the Day (NGCI*)	£7.50		

Lounge Menu

served from 12pm-5pm

Cold Sandwiches

All our sandwiches are served with crisps & salad garnish with a choice of white, wholemeal or gluten free bread

Roast Beef & Horseradish (NGCI*)	£9.50
Prawn Marie Rose (NGCI*)	£9.50
Savoury Cheese (V, NGCI*)	£7.50
Ham & Mustard (NGCI*)	£7.75
Tuna Mayonnaise (NGCI*)	£7.75
Egg Mayonnaise & Pea Shoot (V, NGCI*)	£7.50

Hot Sandwiches

served on Lovingly Artisan bread with fries and coleslaw, gluten free options available

Bacon Lettuce & Tomato Toasted Sandwich	£9.95
Fish Finger & Tartare Sauce Ciabatta Sandwich	£9.95
Bacon, Brie & Onion Marmalade Panini	£9.95
Chicken Tikka Wrap	£9.95
Barbecue Chicken Panini	£9.95
Tomato, Mozzerella & Pesto Panini (V)	£9.95
Marinated Chicken Fajita Panini	£9.95
Quorn Fajita Panini (V)	£9.95
Tuna Melt Panini (V)	£9.95

Sweet Treats

Afternoon Tea for Two

a mix of delectable treats including sandwiches,
handmade quiche, scones and other patisserie
specialities served with tea or coffee

Cream Tea £9.95pp freshly baked scones with clotted cream, jam & butter with choice of speciality tea

£35

Please note for afternoon tea and cream tea pre order 24 hours prior is advisable, if ordered on the day please expect a 45-minute waiting period, served between 1.30pm - 4pm.

Non Dairy Containing Ingredients & Non Gluten Containing Ingredients options available upon request

Sunday Lunch

Traditional Roast Dinner from £15
Enjoy our traditional roast dinner,
a plate full of all the good stuff, as well as our
cosy restaurant setting making for the most
idyllic of Sundays.

Allergens & Intolerances

V - Vegetarian <u>Upon Request</u> VG - Vegan <u>Upon Request</u> NGCI* - Non Gluten Containing Ingredients <u>Upon Request</u> NDCI* - Non Dairy Containing Ingredients <u>Upon Request</u>

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. If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.