



GRETNA HALL
HISTORIC MARRIAGE HOUSE

Restaurant Menu

served from 12pm - 9pm

Starters

Mini Yorkshire puddings £7.50 Filled with shredded beef and roast gravy	£8	Chicken Liver Parfait (NGCI) served with red onion marmalade mixed leaves and oatcakes	£7.95
Prawn cocktail (NGCI, NDCI) with Marie rose sauce, buttered brown bread and a lemon wedge	£8.50	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 with mixed dressed leaves	£7.50	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 (NGCI, NDCI) served with dauphinoise potatoes, French beans, butternut puree and a tangy barbeque sauce	£18.50	Gretna Hall Homemade Lasagne served with a mixed salad and garlic bread	£14.50
Butter Chicken Curry (NGCI) medium heat, served with Basmati rice, poppadum and naan bread (NGCI*)	£16.50	Pie of the Day <i>please ask your server</i> served with Mashed potato, Seasonal vegetables and a rich gravy	£14.50
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 potato with roasted vegetables and a peppercorn sauce	£18.50
Chickpea and Sweet Potato Curry (V, VG, NGCI* NDCI*) served with Basmati rice poppadum and naan bread	£14.50	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 mushroom and 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 topped with streaky bacon and cheddar cheese	£16.50
Gretna Hall Chicken Burger with lettuce, tomato, red onion and gherkin	£15.50
Gretna Hall Vegan Burger (VG, NGCI*, NDCI*) with vegan mayonnaise, lettuce, tomato, red onion, and gherkin. served with chunky chips, vegan coleslaw, and burger relish	£15.50

Sides

Add something extra for £4.50 each

Parmesan Fries | Chillli 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 (NGCI, NDCI) with butterscotch sauce and vanilla ice cream	£7.50
Cheesecake of the Day (NGCI) with fruit coulis and garnished with seasonal fruits	£7.50	Selection of Ice Creams (NGCI, NDCI)	£6.50

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, Mozzarella & Pesto Panini	£9.95
Marinated Chicken Fajita Panini	£9.95
Roast Vegetables & Hummus 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	£35
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Cream Tea freshly baked scones with clotted cream, jam & butter with choice of speciality tea	£9.95pp
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*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 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.	from £15
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Allergens & Intolerances

V - Vegetarian **Upon Request** VG - Vegan **Upon Request**
NGCI - Non Gluten Containing Ingredients **Upon Request**
NDCI - Non Dairy Containing Ingredients **Upon Request**

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.