



Greywalls

Sample Daily Menu

3 Course Lunch £35.00

3 Course Dinner £37.00

Carrot Veloute, Micro Coriander Salad, Clotted Cream Scone

French Rabbit Leg Terrine, Apricots, Smoked Red Pepper, Sourdough Croutons

Smoked Mackerel Pate, Balsamic Compressed Cucumber, Lime Gel, Lemon Balm

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Braised Ox Cheek, Horseradish Mash, Bourguignon Garnish

Roasted North Atlantic Fillet of Hake, Creamed Lemon Polenta, Salsa Verde, Garden Kale

Aubergine and Pipperrade Tagine, White Bean Puree, Tender Stem Broccoli

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Apple Tart Tatin, Salted Caramel Ice Cream

Chocolate Cremeux, Orange Sponge Cake, Crème Chantilly

Selection of French and British Cheeses from our Trolley

Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order.

All our dishes are served warm to enhance the delicate flavours of chefs cooking
Please advise us should you prefer your dish to be served hotter

Our Kitchen Brigade would like to pay credit to the suppliers for their fantastic local produce

Simon and Jackie McCreedy at Yester Farm Dairies, Gifford - Dairy Produce

Mark Murphy, Midlothian - Vegetables

Tommy and Jack Dale at Seacliff Lobsters, North Berwick - Lobsters and Crabs

Burnside Farms, Scottish Borders – Game

