

Greywalls

A la Carte

Cream of Garden Pea with Free Range Soft Poached Egg and Broad Beans - £7.00
Tian of Eyemouth Crab with Tomato and Avocado, Citrus Dressing and Pink Peppercorns - £10.00
Marble of Leek and Foie Gras Terrine with Sherry Vinaigrette - £11.00
Pike quenelle with Duxelle of Mushroom Brown Shrimp, lobster sauce - £9.50
Albert Roux's Soufflé Suisse - £8.00

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POISSONS

Scottish Lobster Tail with Verveina and Apricots, Lobster Vermouth Jus - £Market Price
Seared Scallops, Pea Puree and Stornaway Black Pudding, Cider Butter Sauce - £17.50
Slow Cooked Organic Scottish Salmon Spring Vegetables and Barley Risotto - £14.50
Pan Fried Fillet of Seabass with Barigoule of Artichokes and New Season Potatoes - £16.50
Fillet of Cod 'Viennoise' with Sauté Mushroom and Spinach - £16.00

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VIANDES

Buccleuch Rib eye, Sauce Béarnaise, 'Pont Neuf' Potatoes - £19.00
Roast Rump of Borders Lamb, Spring Vegetables and Roasted Garlic - £16.50
Supreme Free Range Guinea Fowl, Morel Mushrooms and Madeira Jus - £15.50
Calves Liver with Persillade, Sauté potatoes and Caramelised Onions - £14.50
Open Ravioli of Spring Vegetable with Morel Mushrooms - £12.50

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LES DESSERTS

Chocolate Praline Croustillant Caramel Sauce - £7.00
Vanilla Pannacotta with Poached Rhubarb and Laced Almond Tuille - £7.00
Omelette Rothschild - £7.00
Albert Roux Caramelised Lemon Tart with Raspberry Sorbet - £7.00
Ice cream and sorbet selection - £7.00
British Cheese Board Fruit Chutney and Walnut Bread - £10.50