



Greywalls

STARTERS

Sauteed Orkney Scallop, Soup de Pistou

Rabbit Ballontine, Pear and Saffron Chutney

Walnut Gnocchi, Honey, Goats cheese

MAINS

Roast Breast of Guinea Fowl, Fondant Potato, Creamed Leek

Pan Fried Salmon, Crab & Courgette Risotto, Tomato

Spiced Chic Peas, Lemon Braised Fennel, Pistachio Cream

DESSERTS

Dark Chocolate Gâteaux, Creme Fraiche, Cocoa Nib

Scottish Strawberry, Almond Sponge, Basil Meringue, Olive Oil Semifredo

Selection of Ice cream and Sorbet

Selection of British and French Cheeses, Fresh Fruit, Walnut Bread

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

Service charge is not applied to your final bill, any gratuity is at the discretion of our guests

**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**

Wellocks – Fresh Vegetables and Fruit

Ochil Foods – Game

Braehead – Game

Wild Taste – Vegetables

Ramsay's – Sausages, Bacon, Black pudding

Graham's Dairy – Dairy

John Gilmour - Beef

Campbells Prime Meats – Meat, Fish

Galloway Lodge – Jams and Preserves

Andrew Duncan – Hand Dived Scallops

Katy Rodger's – Yoghurt and Butter

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded