



Greywalls

STARTERS

Warm Wye Valley Asparagus, Smoked Vinaigrette, Soft Goats Curd & Radish

Chilled Courgette Soup, Katy Rodgers Crème Fraiche, Olive Oil Tuille

Tartare of Scotch Beef, Pickled Mooli & Sourdough Croutons

Salad of East Coast Crab, Compressed Cucumber, Avocado Puree, Kimchi Emulsion, Coriander

MAINS

Seared Rump of Scotch Lamb, Wild Asparagus, Salt Baked Celeriac, Braised Baby Gem, Broad Bean & Feta Compote, Red Wine Jus

Roast Chicken Supreme, Globe Artichoke, New Potato Fondant, Bitter Leaves & Bacon Velouté

Pan Fried North Sea Hake, White Bean, Peas, Sugar Snaps, Young Fennel, Nduja, Artichoke Velouté

Risotto of Pearl Barley, Peas, Broad Beans, Aged Parmesan & Leek Oil

PRE-DESSERT

Bay Leaf Crème Brulee

DESSERTS

Dark Chocolate Mousse, Mint Ice Cream, Crème Fraiche, Chocolate Crackling & Lemon Cloud

Fresh Strawberry Compote, White Chocolate Crumble, Strawberry & Elderflower Sorbet

Raspberry Souffle with Lime & Lemongrass Sorbet

Selection of Scottish Cheese from the Trolley Accompanied by Crackers, Quince Jelly, Honeycomb & Chilli Jam

£75 per person

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

Please note, although we do our utmost to prevent, any of our game dishes may contain shot
Service charge is not applied to your final bill, any gratuity is at the discretion of our guests

Wellocks – Fresh Vegetables and Fruit

Ochil Foods – Game

Ramsay's – Sausages, Bacon, Black pudding

Campbells Prime Meats – Meat, Fish

Galloway Lodge – Jams and Preserves

Katy Rodger's – Yoghurt and Butter



Independently minded