



Market Menu

Greywalls

3 Course Lunch £42.00

Market Menu Lunch is available on Saturdays and Sunday Only

3 Course Dinner £45.00

Market Menu Dinner is Served 7 days a week

Slow Roast Red Pepper Soup, Rosemary Polenta

Smoked Haddock Fish Cake, Saffron Mayonnaise, Pea Shoot

Confit Chicken Leg and Apricot Terrine, Apricot Puree, Garden Salad

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Roast East Lothian Wood Pigeon, Pearl Barley and Apple Risotto

Grilled North Atlantic Hake, Caramelised Onion Risotto

Courgette Tagliatelle, Rosemary Oil, Goat Cheese and Olive Crumb

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Cherry Cremeux, Chocolate Mousse, Hazelnut Streusel

Kek Lapis, Summer Berry Coulis, Star Anise Ice Cream

Selection of French and British Cheeses with Quince Jelly & 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**

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

Wellocks – Fresh Vegetables and Fruit
Ochil Foods – Game
Katy Rodger's - Butter
Braehead – Game
Wild Taste – Vegetables
Ramsay's – Sausages, Bacon, Black pudding
Graham's Dairy – All Dairy
John Gilmour - Beef
Campbells Prime Meats – Meat, Fish
Galloway Lodge – Jams and Preserves
Andrew Duncan – Hand Dived Scallops

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded