



Greywalls

SAMPLE A LA CARTE MENU

***Please note the a la carte menu is available for lunch on Saturday and Sundays only
We serve the a la carte menu 7 days a week for dinner***

STARTERS

Albert Roux Soufflé Suisse £11.00

Tweed Valley Beef Consommé, Shin & Chive Ravioli, Vegetable Paysanne £12.00

Duck Liver Ballotine, Rhubarb Compote, Cinnamon Granola, Elderflower £16.50

Isle of Mull Scallops, Cauliflower and Tarragon, Blood Orange £17.50

MAINS

Grilled North Atlantic Hake, Savoy Cabbage, Coconut Emulsion, Chorizo £30.00

Roast Loch Fyne Salmon, Fennel Ravioli, Pickled Mooli Radish, Lobster Sauce £31.00

Highland Venison, Broccoli Puree, Blue Cheese Gnocchi, Almond Skirlie £31.00

Roast Gressingham Duck Breast, Braised Chicory Dartois, Wild Mushrooms £32.00

Tweed Valley Sirloin, Jacob's Ladder Daube, Star Anise Carrots, Pommes Dauphine £34.00

DESSERTS And CHEESES

Albert Roux Classic Lemon Tart, Raspberry Sorbet £11.00

Marmalade Parfait, Sable Breton, Blackberry Soup £13.50

Coconut Souffle, White Chocolate and Lime Ice Cream £14.00
(Please Allow 20 Minutes)

Selection of Ice Cream & Sorbets £12.00

Selection of French and British Cheeses with Quince Jelly & Walnut Bread £15.50

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**