



**SAMPLE  
Daily Menu**

*Greywalls*

3 Course Lunch £37.00

3 Course Dinner £40.00

Classic French Onion Soup, Gruyere Crouton

Scottish Smoked Seafood Boudin, Apple Puree, Baby Radish Salad

Free Range Chicken and Apricot Terrine, Bacon Jam, Sourdough Crouton

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Ayrshire Pork Fillet, Braised Red Chicory, Cauliflower Puree

North Atlantic Lemon Sole Veronique, Potato Rosti, Charred Romanesco

Sweet Potato and Sage Ravioli served with Sweet Pepper Sauce, Baby Basil

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White Chocolate Pannacotta, Rhubarb Consomme, Poached Fruit

Open Mocca Éclair, Shortbread Tuille, Coffee Glaze

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.**

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