



*Greywalls*

3 Courses

Lunch £42.00

Dinner £45.00

Ballotine of Rabbit, Apricot & Rosemary Chutney, Sour Dough

Chez Roux Smoked Salmon, Broad Beans, Sorrel, Crisp Quail egg

Goats Cheese Gnocchi, Poached Quince, Hazelnut Salad

Tomato Gazpacho, Cucumber, Mozzarella

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Truffled Chicken, Haricot Beans, Cauliflower, Watercress Pesto

Pan Roasted Sea Trout, Hand Rolled Farfalle, Oyster Emulsion, Sea Herbs

Roasted Globe Artichoke, Poached Egg, Broad Beans, Lemon Vinaigrette

Chickpea Pancakes, Ratatouille, Caponata dressing

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Vanilla Poached Peach, Raspberry, Basil, Almond Tuille, Rum Sabayon

Albert Roux Classic Lemon Tart, Raspberry Sorbet

Coconut Panna cotta, Strawberries, Pistachio, Black Pepper

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**

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

**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  
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



*Independently minded*