



GABLES HOTEL
GRETNA

STARTERS

SOUP OF THE DAY (VE)	6
petit pan, butter	
HERB ROLLED WHIPPED GOAT'S CHEESE (V)	7
macerated strawberries, red pepper tuille, baby leaf, dukkha	
BEETROOT SALAD (VE)	7
toasted walnuts, crispy capers, candied orange segments, pomegranate balsamic reduction	
CHARRED CURED LOCAL MACKEREL	7.5
dill marinated cucumber ribbons, pickled yellow courgette, crème fraiche	
SCOTTISH VENISON CARPACCIO	8.5
wild rocket, toasted hazelnuts, celeriac remoulade, raspberry balsamic	

SALADS

CHICKEN CEASER SALAD	14
poached hen's egg, croutons, anchovies, smoked chicken	
GARDEN SALAD	12
selection of leaves, dill marinated cucumber ribbons, pickled yellow courgette	
TOASTED ORZO AND ARTICHOKE SALAD (VE)	14
toasted orzo pasta, artichokes, sundried tomatoes	

SMALL PLATES

VEGETABLE MEDLEY	3.5
HOMEMADE CHIPS	3.5
BEER BATTERED ONION RINGS	3.5
SWEET POTATO FRIES	3.5
VENISON STOVIES	6.5
GARLIC CIABATTA	4
GARDEN SALAD	3.5
MACARONI CHEESE	6

MAINS

THREE CHEESE MACARONI (V)	14
parmesan home cut chips, garlic ciabatta, salad	
BATTERED HADDOCK AND CHIPS	14.5
homemade tartare sauce, salad	
HAGGIS, NEEPS AND TATTIES	13
whisky shallot sauce	
PIE OF THE DAY	15
chips or mash potato, seasonal vegetables	
THAI GREEN CURRY	15
- CHICKEN	
- VEGETABLE (VE)	
- HAKE	
sticky coconut rice, fragrant flatbread	
CORN FED CHICKEN	16
with artichoke and wild garlic risotto. Crispy pancetta, wild mushrooms and crispy artichoke skins.	
PAN ROASTED HAKE	17.5
surf clam and smoked bacon broth, smoked haddock and limpet stovies	
CHERRY TOMATO TARTE TATAN (V)	15
charred artichokes, sundried tomato, dressed salad	
BELLY PORK TRIO	16
crispy pork belly, spiced pork fillet, red wine braised pork cheek, dauphinoise potato, spiced butternut squash puree, toffee apple jus	

GRILL

DIAMOND OF BEEF	17.5
chanterelles, haggis crumb, Jerusalem artichoke, ox tail cannellini, bone marrow hollandaise	
THE GABLES CHEESE AND BACON BURGER	15
onion rings, homemade chips	
SOUTHERN FRIED CHICKEN BURGER	15
monetary jack, smoked bacon, onion rings, homemade chips	
LOCAL VENISON STEAK	21
venison haggis, chanterelles, fondant potato, bramble and cherry jus	

DESSERTS

CRANACHAN PARFAIT	7
raspberry granola, whisky jelly, raspberry coulis,	
CHOCOLATE BLOOD ORANGE TORTE (V)	7
blood orange crisps, blood orange sorbet	
STICKY TOFFEE PUDDING (V)	7
banana ice cream, rum toffee sauce, banana tuille	
ETON MESS	7
gin and tonic marshmallow, citrus meringue shards, strawberry sorbet, Chantilly cream, macerated strawberries	
SELECTION OF ICE CREAM	7
Select 3 of the following: strawberry, chocolate, vanilla, blood orange sorbet, banana ice-cream	