



Greywalls

## LUNCH MENU

### TO BEGIN

Chef's Selection of Crusty Artisan Bread - £4.00 (based on 2 sharing)

### STARTERS

Soup of the Day served with Warm Sourdough Bread - £10.00

Spiced Cauliflower Beignets with Katy Rodgers Minted Yoghurt - £9.00

Beetroot Hummus, Toasted Focaccia & Scottish Mozzarella - £9.00

Rillettes of Rare Breed Pork, Celeriac Remoulade & Pickles - £12.00

### MAINS

Greywalls' Roast Lunch: Locally Sourced & Specially Prepared Roast with Yorkshire Pudding, Fondant Potato, Buttered Carrots, Tender Stem Broccoli & Gravy - £18.95

- ❖ *Friday – Rare Breed Pork Porchetta*
- ❖ *Saturday – Roast Chicken with Thyme & Lemon*
- ❖ *Sunday – Roast Topside of Scotch Beef*

St. Andrews Farmhouse Cheddar Toastie, Mixed Leaf Salad, Mustard Dressing - £14.00

Slow Cooked Shorthorn Beef Shin & Onion Pie, Baby Spinach & Hand Cut Chips  
(Allow 20 mins. of Cooking Time) - £22.00

Fish of the Day, New Potatoes, Fennel Salad, Caper & Herb Brown Butter - £20.00

Risotto of Pearl Barley, Woodland Mushrooms, Aged Parmesan & Leek Oil - £18.00

### DESSERTS

*Selection of Scottish & French Cheeses, Quince Jelly, Fresh Fruit, Crackers - £14.00*

*Classic Sticky Toffee Pudding with Whisky Butterscotch Sauce & Vanilla Ice Cream - £12.00*

*Dessert of the Day - £12.00*

**Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order**

**Please note, although we do our utmost to prevent, any of our game dishes may contain shot**

**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  
Campbells Prime Meats – Meat, Fish  
Katy Rodger's – Yoghurt and Butter

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

*Independently minded*