

RESTAURANT MENU

THURSDAY - SATURDAY, 12 NOON - 10PM
SUNDAY & MONDAY, 12 NOON - 8PM

NIBBLES

Soup of the Day VG, NGCI*
served with a warm crusty roll

£4.50



Christmas Cracker Cup
cheese, salami, olives and crackers

£4.50

STARTERS / SMALL PLATES

THREE FOR £19.95

Mac N Cheese V*
served with garlic bread

£7

Creamy Garlic Mushrooms V, NGCI*
served with ciabatta

£7

Haggis Bon Bon's
served with peppercorn sauce

£7



Festive Filled Mini Yorkies
choose from beef or turkey

£6.50



Festive Brie Wedges V, NGCI*
breaded brie served with cranberry sauce

£7.50

Homemade Nachos VG*
salsa, guacamole, sour cream and melted cheese

£6.50

Prawn Cocktail NGCI*
a deconstructed classic

£7.50

D.I.Y Bruschetta V, NGCI*
olive oil, balsamic, pesto, parmesan,
jar of chopped tomatoes and onions

£7.50



Chicken Bites NGCI*
tossed in garlic, honey & chilli

£8



Taste of Christmas Skewer NGCI*
skewer with turkey, stuffing, vegetables and potatoes

£8



Caprese Candy Cane Salad NGCI
tomato and mozzarella slices sprinkled with
herbs served with warm bread and oils

£8

MAINS

Greens Homemade Lasagne £11.95
served with a side salad & garlic bread

Fish & Chips NGCI* £12.50
hand-battered fish and chunky chips
served with mushy peas & tartar sauce

Chickpea Curry VG, NGCI, NDCI* £12.95
with basmati rice, poppadom and naan bread

Teriyaki Chicken Noodles £13.50
served with a spring roll & prawn crackers

Rump Steak NGCI* £16.95
served with triple-cooked chips, mushroom
and peppercorn sauce



Festive Flatbread £13.95
turkey, stuffing, vegetables, potato and pigs in blanket
skewered served on a flatbread with cranberry sauce



Festive Pie £13.50
pork, sage and apple filled pie with mashed potato,
seasonal vegetables, pigs in blanket and gravy

Oriental Bento Box £13.95
crispy fried chicken, katsu sauce, sticky rice,
spring roll & prawn crackers

Butter Chicken Curry NGCI* £12.95
with basmati rice, poppadom and naan bread

Sizzling Fajitas £14.50
choose from: Chicken or Quorn V*
with salsa, guacamole, sour cream,
cheese & tortillas



Salmon in Filo Pastry £13.50
served with crushed potatoes, vegetables
and a lemon and butter sauce



Christmas Dinner NGCI* £13.95
turkey with all the trimmings served with gravy



Christmas Sharer Special V, NGCI* £25
trio of turkey, mashed and roasted potatoes,
seasonal vegetables, stuffing and pigs in blankets
served with an assortment of sauces

BURGERS

Served on a toasted brioche bun with lettuce,
beef tomato, red onion and gherkins with fries,
homemade coleslaw and burger sauce

Greens Beef Burger £11.50

Buttermilk Chicken £11.50

Vegan Burger VG, NGCI* £11.50

Add your toppings; £1 each
cheddar cheese, bacon, haggis, fried egg



Festive Burger £13.95
choose from chicken or beef burger
topped with stuffing, brie, cranberry sauce
and pigs in blankets



Vegan Festive Burger £13.95
Quorn fillet topped with nut roast,
cranberry sauce and shredded sprouts

SIDES

Mashed Potato £3.50

Onion Rings £3.50

Triple Cooked Chips £3.50

Crunchy Fries £3.50

Sweet Potato Fries £3.50



Brussels Sprouts £3.50
tossed with honey, garlic and chilli



Stuffing Balls £3.50



Pigs in Blankets NGCI* £4.50

DESSERTS

Sizzling Chocolate
Brownie V, NGCI* £5.95
served with chocolate sauce and ice cream

Cartmel Sticky
Toffee Pudding VG, NGCI* £5.95
with vanilla ice cream

Apple Crumble VG, NGCI* £5.95
served with custard

Ice Cream Sundae VG, NGCI* £5.95
Choose from: ice cream, brownie bites and sauce



Bailey's Profiteroles £6.50
Choux pastry with a creamy Baileys filling
covered with chocolate



Christmas Pudding £5.95
served with custard



Snowy Chocolate Log £6.50
vanilla and redcurrant filling rolled in chocolate
sponge and covered with vanilla frosting
served with vanilla ice cream

BETWEEN BREAD

12 NOON TO 5PM

SANDWICHES £5.50
choose from: white or brown bread

PANINIS £6.50

choose your Sandwich or Panini filling;

Bacon, Lettuce & Tomato

Ham, Cheese & Tomato

Tomato, Pesto & Mozzarella V

Tuna Mayonnaise

Create your combo;

Add Soup of the Day £2.50
Add Fries £1.50

HOT SANDWICHES

Fish Finger Sandwich £8.50
fish fingers with tartar sauce and lettuce
on ciabatta served with a side salad and fries



Festive Baguette £9
turkey, stuffing, cranberry sauce and pigs in blanket
served with fries and gravy



Brie & Cranberry Panini £8
melted brie with cranberry sauce



Stuffed Pig in a Parka £8.50
sausage stuffed with brie and cranberry
wrapped in bacon

SALADS

12 NOON TO 5PM

DIY Caesar Salad £9.95
chicken, lettuce, parmesan, croutons,
and anchovies topped with a Caesar dressing

Greek Salad V, NGCI* £8.50
feta, tomatoes, onion and mixed leaves

SOMETHING SWEET

12 NOON TO 5PM

Cream Tea £6.95
freshly baked scones with clotted cream,
jam & butter with a pot of tea

ROAST DINNER

SUNDAYS 12PM - 7PM

Served with seasonal vegetables, roasted & mash potato,
Yorkshire pudding & gravy

Roast Beef NGCI* £13.95

Roast Chicken NGCI* £12.95

Vegan Fillet VG, NGCI* £12.95



Turkey NGCI* £13.95

ALLERGENS & INTOLERANCES

V - Vegetarian Upon Request VG - Vegan Upon Request
NGCI* - Non Gluten Containing Ingredients Upon Request
NDCI* - Non Dairy Containing Ingredients Upon Request

Our kitchens handle numerous ingredients and allergens
and whilst we have strict controls in place to reduce the risk
of contamination, unfortunately, it is not possible for us to
guarantee that our dishes will be 100% allergen free.

DRINKS MENU

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WHITE WINE



Inkosi Sauvignon Blanc, South Africa Green fig and fresh lemon aromas that give way to an intensely flavoured fruit driven wine	£5.30	£7.50	£22.50
Bello Tramonto Pinot Grigio, Italy Straw yellow in appearance this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste	£5.30	£7.50	£22.50
Vin Elena Airen, Spain Pale Straw colour with elegant fruity aromas and a crisp hint of citrus	£4.50	£6.50	£19.50

RED WINE

Inkosi Shiraz, South Africa Dark Cherry colour with aromas of plum and smokey Black pepper giving way to a lush ripe black fruit palate. SWA Commended	£5.30	£7.50	£22.50
Carnevale Venetio Merlot IGT, Italy A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums	£5.30	£7.50	£22.50
Vina Elena Tempranillo, Spain Dark cherry red in colour with aromas of red berries and a soft fruit character on the palate	£4.50	£6.50	£19.50

ROSÉ WINE

Monterey Bay Zinfandel Rose, USA Dark Cherry colour with aromas of plum and smokey Black pepper giving way to a lush ripe black fruit palate. SWA Commended	£5.30	£7.50	£22.50
Vina Elena Tempranillo Rose, Spain Beautiful raspberry pink colour with aromas of rose and violet. Dry to taste with a fruity finish	£4.50	£6.50	£19.50

BUBBLES



Prosecco Famiglia Botter D.o.c Extra Dry, Italy Delicious Floral & delicate flavours, with a fine Mousse	£10	£27
Bottega Millesimato Spumante Brut Fruity on the nose with apple and peach and floral notes. Dry, lively and fresh on the soft palate with balanced acidity		£25

SOFT DRINKS & MIXERS

Fizzy Drinks	MIXER	½ PINT	PINT	Juices & Minerals	
Pepsi	60p	£2	£3.90	Appletiser	£3.20
Diet Pepsi	60p	£2	£3.90	J20	£3.20
Lemonade	60p	£2	£3.90	Fruit Shoot	£1.90
Soda Water	60p	£1	£2	Bottled Tonic	£2
				Draft Tonic	£1
Cordial	WATER				
Blackcurrant	£1				
Orange	£1				
Lime	£1				

SPIRITS

£3 per 25ml
 60p for mixer

Premium Spirits

£3.50 per 25ml

Vodka

Moonshine Vodka
 Absolut
 Smirnoff

Gin

Gretna Green Gin
 Southbank Gin
 Beefeater Gin
 Dry Gin | Orange | Pink | Rhubarb & Cranberry
 Gordons Gin

Whisky

Grenta Green Whisky
 Old Monarch
 Bells

Rum

Bacardi
 Malibu
 Morgans Rum
 Spiced | Dark

Other

Jack Daniels
 Disaronno
 Baileys
 Buen Amigo Tequila
 Southern Comfort
 Tia Maria

BEER & CIDER

Draught

Gretna Green Best Ale	£5.20
Carling Fruit Cider	£4.60
Cold River Cider	£4.60
Carling	£4.60
Staropramen	£5.20

HOT DRINKS

Breakfast Tea	£3
Flavoured Tea	£3
Espresso	£3
Americano	£3
Latte	£3
Cappuccino	£3
Hot Chocolate	£3

CELEBRATE WHERE IT HAPPENS

Planning a Birthday, Retirement, Graduation, or any other special celebration?

Make it unforgettable with a meal at Greens at Gretna. Our team is here to ensure your occasion creates lasting memories. Reach out to us now to secure your reservation.

Email us today to reserve your table: greens@gretnagreen.com

