

GRADUATION '22

Available 13th - 27th June

STARTERS

CREAM OF CRAIL CAULIFLOWER SOUP

Watercress pistou, toasted pumpkin seeds

CAMPBELLS & CO SMOKED SALMON

Celeriac & apple remoulade, lemon, crostini

TOASTED GOLDEN CROSS GOATS CHEESE

British asparagus, red chicory, toasted walnut, raspberry vinaigrette

CHICKEN LIVER PARFAIT

Apricot, apple & cognac chutney, toasted brioche

MAINS

CHARGRILLED 8oz SIRLOIN STEAK

Minick's butchers Scottish beef, truffled garlic butter field mushroom, slow roast tomato, whisky pepper sauce & Woody's chunky chips

ROAST CORN FED CHICKEN SUPREME

Bubble & squeak potato cake, buttered costal carrots, white wine chicken jus

PAN SEARED SEA BREAM

Lowrie's squid & tomato ragout, orzo pasta, watercress pistou

HALLOUMI & HUMMUS SALAD

Hummus, roast East Neuk cauliflower, quinoa tabbouleh, halloumi fries mixed leaves, pomegranate, lemon dressing

DESSERTS

STICKY TOFFEE PUDDING

Spiced rum & coke toffee sauce, Arran vanilla ice cream

CHOCOLATE ORANGE MOUSSE

Willies Sambirano 71% dark, honeycomb, shortbread

CRANACHAN MESS

Macerated Cairnie Farm raspberries, Kingsbarns whisky cream, toasted Aberfeldy oat brittle

SCOTTISH CHEESE SELECTION

Oaties, Irn Bru chilli jam, grapes



The
SAINT

3 COURSE LUNCH £34.95 / 3 COURSE DINNER £39.95