

At The Saint, we take pride in our cooking and use the best produce from very close by and across Scotland. We work closely with our suppliers to ensure we get fresh local produce of the best quality. Below is a summary of the provenance of the produce used in our menus, where possible and in season.

FROM THE FARM...

Artisan butcher, Minick of St Andrew's provide us with the finest 35 day aged steak, beef and pork. Local Puddledub of Kirkcaldy is a favourite, supplying us with breakfast sausages, bacon and black pudding. The meat used to create our Saint charcuterie board is supplied from Great Glen Charcuterie in the Scottish Highlands. Great Glen are a family run business, they only use wild venison and all meat is air dried and produced by hand to avoid any external factors changing the natural flavours.

FROM THE SEA...

King Foods source only the best quality sustainable fish on a daily basis at the Peterhead Fish Market. This is commonly referred to as 'top of the shot'. Basically, this means that the fish was caught at the end of the trip and therefore is the freshest fish available.

FROM THE EARTH...

When possible and in season, we source Scottish vegetables from Charles Stamper. Our fine weather can only produce so much so we take what we can when in season. Also, when possible we buy berries from Leadketty Farm in Perthshire to make our jams and sweet treats.

DAIRY...

We are fortunate enough to be located very close to Ian Mellis Cheesemongers who supply us with our cheese throughout the menu. Other dairy products such as milk, cream and butter are sourced from Graham's Family Dairy which is located in Bridge of Allan and has been operating since the 1930s. We also use Katy Rogers at Knockraiche Farm for crème fraîche and dairy items throughout our special Afternoon Tea Menu.

EGGS...

We are very proud to have our own chickens who happily live in the back garden, laying us fresh free-range eggs as and when they please. We must admit, Charles Stamper steps in when our chickens can't keep up with demand.

PRESERVES AND HONEY...

We are proud to make our own jams from the fruit we source from local suppliers.

BREAD AND BAKING...

Our cakes, scones, and desserts are made in house with Scottish eggs and dairy products. Our bread is baked by Barnett's Bakery in East Neuk and delivered daily as we require.

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Please inform the waiting staff of any gluten free, vegetarian or vegan requirements so that we can tweak our dishes accordingly.

STARTERS

SOUP 4.00

Barnett's bloomer bread and butter. **GF, V, VEGAN**

MEATBALLS 6.00

Puddlebub Pork and Granny Smith meatballs, pickled fennel, tomato and basil sauce and charred sourdough. **GF**

TARTARE SALMON 6.00

Hendrick's cured salmon, salmon tartare, pickled quail's egg, herb crème fraîche, watercress and sourdough. **GF**

SCALLOPS 8.50

Seared Scottish scallops, roe salsa, roast cauliflower purée and crispy Puddledub bacon crumb.

BEEF AND HAGGIS 6.00

Braised beef shin and homemade haggis terrine, onion purée and crispy Puddledub bacon crumb.

HAM HOUGH 7.00

Ham hough and Puddledub black pudding lollipop served with homemade brown sauce.

BEETROOT 5.00

Red and golden beets, carrot purée, pickles, wild garlic dressing and toasted hazelnuts. **GF, V, VEGAN**

TOAST 6.00

Heritage tomato, buffalo mozzarella, toasted seeds, garden basil pesto and grilled sourdough. **GF, V, VEGAN**

SIDES

All 3.50

CHUNKY CHIPS **GF, V, VEGAN**

MAC 'N' CHEESE **V**

GARDEN SALAD **GF, V, VEGAN**

SEASONAL VEGETABLES **GF, V, VEGAN**

CHEESE AND ONION BREAD **V**

SPRING ONION MASH **GF**

CRISPY AVOCADO **V**

SALADS

DUCK CAESAR 9.00

Shredded confit duck, Caesar dressing, parmesan croutons and crisp baby gem. **GF**

HOT SMOKED SALMON 9.50

Smoked salmon, dill new potatoes, fennel, watercress and herb crème fraîche. **GF**

AVOCADO 9.00

Grilled avocado, rocket, heritage tomato and buffalo mozzarella topped with a walnut and rocket pesto. **GF, V, VEGAN**

COURGETTE 8.00

Roast Courgette, cauliflower cous cous, watercress and Glazert goat's cheese served with a rosemary and balsamic dressing. **GF, V, VEGAN**

THE SAINT'S SPECIAL

See our specials board or speak to our team for today's special. **GF**

SANDWICHES

All served on Barnett's bread with vegetable crisps. Also available on gluten free bread, served with vegetable crisps.

AVOCADO 7.50

Heritage tomato, crispy onion crumb and garden basil mayo. **V**

STEAK 9.50

Chargrilled Flat Iron, wild garlic mayo and beer battered onion rings. **GF**

SMOKED SALMON 7.50

St. James smoked salmon, candied beetroot, watercress and lime mayo. **GF**

CLUBHOUSE 7.00

Roast chicken, boiled free range egg, The Saint's baconnaise, tomato and baby gem. **GF**

PLOUGHMAN'S 8.00

Croque Monsieur, grilled Anster Cheddar, ham hock and porter chutney.

LUNCH DEAL - ARE YOU A SAINT OR A SINNER?

SALAD OR SANDWICH WITH SOUP OR SIDE £9

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FISH

HADDOCK 11.00

Beer battered Scottish haddock, mushy marrowfats, tartare sauce, chunky chips and lemon.

SALMON 14.00

Seared Scottish salmon fillet, beetroot, fennel, samphire and horseradish crème fraîche. **GF**

SCAMPI 12.50

Crispy crumbed line caught monkfish tails, chunky chips, Bloody Mary ketchup and garden salad.

MEAT

BEEF BURGER 11.00

6oz Burger, baby gem, tomato, pickled relish, Mellis cheddar, toasted Barnett's focaccia bun and chunky chips. **GF**

BENEDICT BURGER 12.00

6oz Beef burger, ham hock, poached free range egg, hollandaise sauce, Barnett's focaccia bun and chunky chips. **GF**

PORK & BLACK PUDDING BURGER 13.00

Mustard mayo, caramelised apple, Puddledub bacon, toasted Barnett's focaccia and chunky chips.

CHICKEN 13.50

Free range chicken breast with bacon crumb, cauliflower cous cous, red quinoa, black pudding and rosemary and balsamic dressing. **GF**

STEAK 27.00

35 day aged Stuart Minick's Ribeye, chunky chips, béarnaise sauce, garden salad. **GF**

Add;

KING PRAWNS with garlic & lemon butter 4.00

SCALLOPS with garlic & lemon butter 4.00

FREE RANGE EGG 2.00

PORK CHOP 15.00

Chargrilled 8oz pork chop marinated in cider, bubble and squeak, apple cider and mustard dressing.

HAGGIS 13.00

Homemade haggis, creamed potatoes, confit turnip, crispy sage and Drambuie cream.

DUCK 16.50

Slow roasted duck breast, confit duck leg croquette, heritage tomato and orange salad served with a garden herb dressing. **GF**

VEGETARIAN

GNOCCHI 8.50

Parsnip and potato dumplings, walnut and rocket pesto, roasted courgette and pumpkin seeds. **GF, V, VEGAN**

CAULIFLOWER 9.00

Garlic and Lemon glazed cauliflower, roasted beetroot, wild garlic, red quinoa, charred bell peppers and toasted hazelnuts. **GF, V, VEGAN**

MAC 'N' CHEESE 10.00

Macaroni, Applewood cheddar sauce, heritage tomato salad and Barnett's focaccia. **V**

THE SAINT'S PIES

All served with chips or heritage potatoes and seasonal veg.

FISH 13.00

Scottish peat smoked haddock, leek and garden herbs, topped with creamed mash. **GF**

MEAT 15.00

Beef shoulder, oxtail and porter gravy topped with a puff pastry lid.

VEG PATCH 12.50

Seasonal vegetables, topped with creamed mash. **GF, V**

DESSERTS

CHEESE BOARD

Choose your own selection from our cheese board. **GF**

RHUBARB CRUMBLE 6.50

Rhubarb poached in Edinburgh gin liqueur, coconut and hazelnut topping, ginger sorbet. **GF, VEGAN**

STICKY TOFFEE PUDDING 5.50

Toffee sauce, homemade vanilla ice cream. **GF**

LEMON MERINGUE 6.00

Lemon curd, lemon sponge, ice cream and toasted meringue.

HOMEMADE WAFFLE 7.00

Cranachan ice cream, whisky and honey syrup.

THE SAINT'S HOMEMADE ICE CREAM & SORBET 5.00

GF, VEGAN

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