

STARTERS

- HOMEMADE SOUP** 4.00
Barnett's bloomer bread and butter. **GF, V, VEGAN**
- PORK & GRANNY SMITH MEATBALLS** 6.00
Cider, tarragon & Arran grain mustard sauce, granary bread. **GF**
- SMOKED HADDOCK & SALMON FISHCAKE** 6.00
Creamed leeks, curried crab & spring onion mayo.
- SELECTION OF SCOTTISH CHARCUTERIE** 9.50
Cured meats, smoked tomato chutney, balsamic onions, pickles, sourdough crostini.
- GIN MARTINI CURED SCOTTISH SALMON** 6.00
Horseradish bellini, roast beetroot, grapefruit & beetroot salsa, chilli crème fraîche.
- CONFIT DUCK RILETTES** 7.00
Pickled cucumber, sourdough crostini, porter chutney.
- SEARED SCOTTISH KING SCALLOPS** 9.50
Cucumber salsa, roast cauliflower puree, crispy bacon & black pudding crumb.
- BUFFALO MOZZARELLA** 6.00
Caramelised radicchio, blood orange, watercress, toasted hazelnuts, basil croutons. **GF, V**

SIDES

All 3.50

- HOMEMADE CHIPS** **GF, V, VEGAN**
- ANSTER CHEDDAR MAC 'N' CHEESE V**
- GARDEN SALAD** **GF, V, VEGAN**
- SEASONAL VEGETABLES** **GF, V, VEGAN**
- BARNETT'S BREAD & DIPPING OIL V**
- HALLOUMI FRIES** **GF**
- WALDORF COLESLAW V**

SALADS

- GRILLED AVOCADO & BUFFALO MOZZARELLA** 8.50
Slow roast smoked tomatoes, rocket, walnut & rocket pesto. **GF, V**
- SCOTTISH CRAB & PRAWN** 9.50
Waldorf slaw, pickled apple, green chilli & lime mayo. **GF**
- GRILLED GOATS CHEESE & ROASTED BEETROOT** 8.50
Spelt, toasted hazelnut dressing. **GF, V**

SANDWICHES

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

- GARLIC MUSHROOM TOASTIE** 6.50
Leeks, smoked Applewood cheddar. **V**
- PLOUGHMAN'S TOASTIE** 8.00
Ham hock, grilled Anster cheddar & smoked tomato chutney.
- THE SAINT'S CLUBHOUSE** 7.00
Roast chicken, boiled free range egg, The Saint's 'baconnaise', tomato, baby gem.
- GRILLED PRAWN SANDWICH** 8.50
Lobster mayo, pickled cucumber, rocket.
- STEAK SANDWICH** 9.50
Grilled flat iron steak, mustard mayo, rocket, onion rings.

All our food and drink is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

LUNCH DEAL - ARE YOU A SAINT OR A SINNER?

SANDWICH WITH SOUP, CHIPS OR SIDE SALAD £9

The
SAINT

MEAT

THE SAINT'S BURGER 11.00

6oz beef burger, baby gem, tomato, pickled relish, Mellis' cheddar, toasted Barnett's focaccia bun, chunky chips.

BENEDICT BURGER 12.00

6oz beef burger, ham hock, poached free range egg, hollandaise sauce, toasted Barnett's focaccia bun, chunky chips.

CHICKEN & NACHO BURGER 13.00

6oz home made chicken pattie, nachos, cheese sauce, smashed avocado, salsa.

STUFFED CHICKEN ON SPELT RISOTTO 14.00

Sage & onion stuffed breast, black pudding bon bons, broccoli, red wine gravy.

35 DAY AGED STUART MINICK'S SIRLOIN STEAK 27.00

Chunky chips, béarnaise sauce, garden salad. **GF**

Add;

KING PRAWNS with garlic & lemon butter 4.00

SCOTTISH KING SCALLOPS with garlic & lemon butter 4.00

FREE RANGE EGG 2.00

HOMEMADE HAGGIS, NEEPS & TATTIES 13.00

Creamed potatoes, confit turnip, crispy sage, Drambuie cream.

ST. ANDREW'S STEAK PIE 13.50

Beef shoulder, porter gravy, puff pastry, blanched seasonal veg, mash potatoes.

PAN FRIED DUCK BREAST 16.50

Fondant potato, caramelized radicchio, roasted winter vegetables, blackberry jus. **GF**

SIDES

All 3.50

HOMEMADE CHIPS **GF, V, VEGAN**

ANSTER CHEDDAR MAC 'N' CHEESE **V**

GARDEN SALAD **GF, V, VEGAN**

SEASONAL VEGETABLES **GF, V, VEGAN**

BARNETT'S BREAD & DIPPING OIL **V**

HALLOUMI FRIES **GF**

WALDORF COLESLAW **V**

FISH

COLD TOWN BEER BATTERED SCOTTISH HADDOCK 12.00

Mushy marrowfats, tartare sauce, chunky chips, lemon.

SEARED SCOTTISH SALMON FILLET 14.50

Beetroot, fennel, samphire, horseradish crème fraîche. **GF**

MONKFISH SCAMPI 13.00

Pea salad, tartar sauce, chunky chips.

CULLEN SKINK PIE 13.00

Smoked haddock & leek, cream sauce, puff pastry, mashed potato, blanched seasonal veg.

VEGETARIAN

MAPLE PARSNIP GNOCCHI 9.50

Kale, broccoli, rocket, walnut pesto. **GF, V, VEGAN**

ANSTER MAC & CHEESE 10.50

Macaroni, Anster Cheddar, Applewood cheddar sauce, garden salad, Barnett's focaccia. **V**

'B12 ALBA' BURGER 13.00

B12 soy burger, veggie haggis, tomato, baby gem, sweetcorn salsa, black pepper veganaisse. **V**

DESSERTS

I. J MELLIS SCOTTISH CHEESE BOARD 9.50

Ask your server for today's selection of cheese. Smoked tomato chutney, oatcakes, grapes, celery.

HOMEMADE STICKY TOFFEE PUDDING 6.00

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

HOMEMADE KEY LIME PIE 6.00

Short bread crumb, homemade lime curd, vanilla ice cream, candied limes, torched meringue.

HOMEMADE GINGER BREAD CHEESECAKE 6.50

Apple compote, apple syrup.

HOMEMADE CHOCOLATE MOCHA TART 6.50

Coffee ice cream, blackberry sauce.

SELECTION OF HOMEMADE ICE CREAM 4.00

Ask your server for today's selection. **GF**

The
SAINT