

## STARTERS

<b>HOMEMADE SOUP</b> Barnett's bloomer bread and butter. <b>GF, V, VG</b>	4.00
<b>CRISPY LEMON SOLE</b> Grape & cucumber salad, The Saint's salsa verde.	7.50
<b>SEARED SCOTTISH SCALLOPS</b> Stornaway black pudding croquette, pea puree, pea shoots, radish.	9.50
<b>BUFFALO MOZZARELLA</b> Heritage tomato, toasted sourdough, basil. <b>V</b>	6.50
<b>HOCK &amp; COCK TERRINE</b> Peach & pecan chutney, Barnett's toast.	7.00
<b>PORK &amp; STILTON MEATBALLS</b> Smoked tomato sauce, pickled fennel, polenta crostini. <b>GF</b>	6.50
<b>CAULIFLOWER FRITTER</b> Baby gem, avocado aioli, hazelnut. <b>VG, GF</b>	5.50
<b>SMOKED HADDOCK &amp; SALMON FISH CAKES</b> Creamed Leeks, curried crab & spring onion mayo.	6.00

**V** = VEGETARIAN **VG** = VEGAN **GF** = GLUTEN FREE

*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.*



Ask for our  
**MARKET MENU**  
Sunday-Wednesday 5 till 7pm  
2 course £12.95  
3 course £15.95

Indulge yourself with  
**AFTERNOON TEA**  
Sweet & savoury treats served  
from 12 till 5pm Monday-Saturday  
£19.50 per person



## SALADS

<b>SCOTTISH CRAB &amp; PRAWN</b> Waldorf slaw, apple, green chilli & lime mayo. <b>GF</b>	9.50
<b>ROAST CHICKEN CAESAR</b> Baby gem, crispy bacon, herb croutons, house Caesar dressing.	9.50
<b>GRILLED AVOCADO &amp; BUFFALO MOZZARELLA</b> Pickled courgettes, heritage tomatoes, walnut & rocket pesto. <b>V, GF</b>	8.50
<b>STEAK SALAD</b> Grilled flat iron steak, potatoes, black pudding, rocket, honey mustard dressing.	9.50

## SANDWICHES

All served on Barnett's bread with vegetable crisps.  
Gluten free bread available.

<b>STEAK SANDWICH</b> Crispy onion crumb, tomatoes, rocket, green goddess mayo.	9.50
<b>THE SAINT'S CLUBHOUSE</b> Grilled chicken, free range boiled egg, The Saint's 'baconnaise', tomato, baby gem.	8.00
<b>PLOUGHMAN'S TOASTIE</b> Ham hock, grilled Anster cheddar, smoked tomato chutney.	8.00
<b>SOLE SANDWICH</b> Crispy lemon sole, pickled cucumber, tartar sauce	9.50
<b>GARLIC MUSHROOM TOASTIE</b> Leeks, smoked Applewood cheddar. <b>V</b>	6.50

*Sinners can enjoy...*

## A BIT ON THE SIDE

Choose a salad or sandwich with soup,  
chips or salad on the side.  
£9 (lunchtime only)

*Soak up the Sun in our*

## BEER GARDEN

CHILDREN & DOGS  
WELCOME



## MEAT

<b>THE CHEF'S HOMEMADE HAGGIS</b>	13.00
Smoked streaky bacon, creamed potato, confit turnip, red wine jus, crispy sage.	
<b>THE SAINT'S BURGER</b>	11.00
6oz beef burger, baby gem, tomato, pickled relish, cheddar, Barnett's focaccia bun, chunky chips.	
<b>PIGGY BLACK BURGER</b>	13.00
6oz Minicks pork & black pudding burger, pickled fennel, fresh apple, 'baconnaise', Barnett's focaccia bun, chunky chips.	
<b>BENEDICT BURGER</b>	12.00
6oz beef burger, ham hock, poached free range egg, hollandaise sauce, Barnett's focaccia bun, chunky chips.	
<b>COLD TOWN STEAK PIE</b>	13.50
Beef shoulder, Cold Town gravy, puff pastry, seasonal veg, homemade chips.	
<b>ROAST LAMB RACK</b>	17.50
Polenta, pickled & roasted courgettes, roast heritage tomatoes, The Saint's salsa verde. <b>GF</b>	
<b>CORN FED CHICKEN</b>	15.00
Herby potatos, buttered broccoli, toasted hazelnuts, avocado aioli. <b>GF</b>	
<b>STUART MINICK'S SIRLOIN STEAK</b>	27.00
Chunky chips, béarnaise sauce, garden salad. <b>GF</b>	
<b>Add;</b>	
<b>KING PRAWNS</b> , garlic & lemon butter	4.00
<b>SCOTTISH KING SCALLOPS</b> , garlic & lemon butter	4.00
<b>FREE RANGE FRIED EGGS</b>	2.00

## SIDES

<b>HOMEMADE CHIPS</b> <b>GF, V, VG</b>	All 3.50
<b>ANSTER CHEDDAR MAC 'N' CHEESE V</b>	
<b>GARDEN SALAD</b> <b>GF, V, VG</b>	
<b>SEASONAL VEGETABLES</b> <b>GF, V, VG</b>	
<b>BARNETT'S BREAD &amp; DIPPING OIL V</b>	
<b>HALLOUMI FRIES</b> <b>V, GF</b>	
<b>COLESLAW</b> <b>V, GF</b>	
<b>ONION RINGS V</b>	
<b>HERB POTATOES</b> <b>V, GF</b>	

## FISH

<b>COLD TOWN BEER BATTERED SCOTTISH HADDOCK</b>	12.00
Mushy marrowfats, tartare sauce, chunky chips, lemon.	
<b>ROASTED HAKE</b>	14.50
Black pudding & parmesan crumb, pea risotto, poached egg.	
<b>CULLEN SKINK PIE</b>	13.00
Smoked haddock, leeks, cream sauce, puff pastry, mashed potato, blanched seasonal veg.	
<b>MONKFISH SCAMPI</b>	13.00
Salad garnish, tartar sauce, chunky chips, lemon.	

## VEGETARIAN

<b>VEGAN FISH &amp; CHIPS</b>	12.00
Seaweed tofu, mushy marrowfats, chunky chips, lemon.	
<b>POTATO &amp; SPINACH GNOCCHI</b>	9.50
Roasted courgettes, roasted tomatoes, walnut & rocket pesto. <b>GF</b>	
<b>ANSTER TRUFFLE MAC &amp; CHEESE</b>	10.50
Macaroni, Anster cheese, topped with smoked Applewood, garden salad, garlic bread.	
<b>'B12 ALBA' BURGER</b>	13.00
B12 soy burger, veggie haggis, tomato, baby gem, sweetcorn salsa, green goddess veganaisee.	

## DESSERTS

<b>SCOTTISH CHEESE BOARD</b>	7.50
Ask your server for today's selection of cheese. Smoked tomato chutney, oatcakes, grapes, celery. <b>GF</b>	
<b>HOMEMADE STICKY TOFFEE PUDDING</b>	6.00
Toffee sauce, homemade vanilla ice cream. <b>GF</b>	
<b>STRAWBERRY SUNDAE</b>	7.50
Homemade strawberry ice cream, strawberry coulis, lavender shortbread, basil, torched meringue.	
<b>DOUBLE CHOCOLATE BROWNIE</b>	7.50
Homemade peanut butter ice cream, peanut cookie bits. <b>GF</b>	
<b>ORANGE CRÈME BRÛLÉE TART</b>	6.50
Homemade marmalade ice cream.	
<b>SELECTION OF HOMEMADE ICE CREAM</b>	5.50
Ask your server for today's selection. <b>GF</b>	

*The* **BUNKER** PRIVATE DINING AND EXCLUSIVE HIRE FOR ALL OCCASIONS...

HOSTING UP TO 16 GUESTS FOR DINNER OR UP TO 30 FOR A DRINKS RECEPTION