

STARTERS

HOMEMADE SOUP Barnett's bloomer bread and butter. GF, V, VG	4.00
SMOKED HADDOCK & SALMON FISHCAKES Curried mayonnaise, crispy leeks.	6.00
GOAT'S CHEESE & SPICED SQUASH SPRING ROLLS Tzatziki dip. V	6.00
WILD MUSHROOMS ON TOAST Tarragon butter, toasted sourdough. V	6.50
CAULIFLOWER FRITTERS Green goddess dip, baby gem. VG, GF	5.50
CHICKEN LIVER PÂTÉ Tomato chutney, garlic & rosemary crostini.	5.50
STORNOWAY BLACK PUDDING & CHEDDAR HASH BROWN Caramelised pears, rosemary drizzle.	5.00
PRAWN & MUSSEL POPCORN Tartar sauce, lemon.	6.00
THYME & LIME CHICKEN LOLLIPOPS Spicy hummus..	6.50

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

Treat yourself to a
BOOZY BRUNCH
10am till 2pm Friday-Sunday
£20 per person



SALADS

CRAB & PRAWN Waldorf slaw, lemon & chilli dressing. GF	9.95
CHARGRILLED CHICKEN CAESAR Baby gem, crispy bacon, herb croutons, Parmesan & house Caesar dressing.	9.50
AVOCADO & MOZZARELLA Tomato & rocket salad, pesto dressing. V, GF	8.50
STEAK 4oz flat iron steak, potato & black pudding salad, honey mustard dressing.	9.95

SANDWICHES

All served on Barnett's bread.
Gluten free bread available.

STEAK SANDWICH 4oz flat iron steak, rocket, tomato onion crumb.	9.50
GRILLED CHICKEN CLUB Baconnaise, boiled egg, baby gem, tomato.	8.00
CRISPY CRUMBED KING PRAWN Pickled cucumber, tartar sauce, roasted lemon.	9.00
PLOUGHMAN'S Ham hock, cheddar, tomato chutney.	8.00
GARLIC MUSHROOM TOASTIE Spinach, smoked Applewood cheddar. V	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)

Tuck into The Saint's SUNDAY ROAST

2 Courses £19
3 Courses £24



MEAT

THE SAINT'S HOMEMADE HAGGIS	13.00
Wrapped in smoked streaky bacon, creamy mash, confit turnip, peppercorn sauce.	
CHEESE BURGER	11.00
6oz beef burger, toasted focaccia bun, lettuce, tomato, cheddar, pickle relish, chips.	
DEER STALKER BURGER	14.00
Scottish venison burger, The Saint's Haggis, grilled Brie, redcurrant mayo, toasted focaccia, chips.	
BENEDICT BURGER	13.00
6oz beef burger, ham hock, poached egg, hollandaise sauce, toasted focaccia, chips.	
STEAK PIE	13.50
Braised beef shoulder in Cold Town Beer gravy, chunky chips, seasonal veg.	
SLOW BRAISED BEEF CHEEK	16.00
Creamy mash, cabbage & bacon, crispy parsnips, red wine jus.	
ROAST CORN FED CHICKEN SUPREME	15.00
Fondant potato, wild mushrooms, crispy leeks, thyme jus.	
CHARGRILLED SIRLOIN STEAK	27.00
Roast vine tomatoes, field mushroom, chunky chips, green peppercorn sauce. GF	
Add;	
KING PRAWNS , garlic & lemon butter	4.00
FREE RANGE FRIED EGGS	2.00

SIDES

All 3.50

CHIPS GF, V, VG
MAC 'N' CHEESE V
CAESAR SALAD
SEASONAL VEGETABLES GF, V, VG
HALLOUMI FRIES V, GF
ONION RINGS V
HERB POTATOES V, GF

FISH

COLD TOWN BEER BATTERED SCOTTISH HADDOCK	13.50
Minted mushy peas, chunky chips, tartare sauce, lemon.	
CHESTNUT & BASIL PESTO CRUSTED SALMON	14.00
Grilled polenta, sautéed cabbage & bacon lardons, dill mayonnaise.	
CULLEN SKINK PIE	13.50
Puff pastry crust, creamy mash, seasonal vegetables.	
KING PRAWN SCAMPI	13.00
Salad garnish, chunky chips, tartar sauce, lemon.	

VEGETARIAN

VEGAN FISH & CHIPS	11.00
Seasoned tofu, wrapped and breaded in The Saint's special crumb, mushy marrowfats, chips, lemon.	
VEGETARIAN HAGGIS	9.00
Creamy mash, confit turnip, peppercorn sauce.	
MAC & CHEESE	10.50
Smoked cheddar & chive crumb, garlic sour dough, salad garnish.	
PORTOBELLO MUSHROOM KIEV	10.00
Garlic bechamel, herby crushed potatoes, sautéed winter greens	
'B12 ALBA' BURGER	13.50
Vegetarian haggis, green goddess veganaisse, Waldorf slaw, focaccia bun, chips.	

DESSERTS

STICKY TOFFEE PUDDING	5.50
Vanilla ice cream.	
WHITE CHOCOLATE BREAD & BUTTER PUDDING	5.50
Cranberry, custard ice cream.	
PEAR & APPLE CRUMBLE	5.50
Ginger ice cream.	
DARK CHOCOLATE TART	5.50
Orange ice cream & orange segments.	
SELECTION OF SCOTTISH CHEESES	7.50
Ask your server for today's selection of cheese. Smoked tomato chutney, oatcakes, grapes, celery. GF	

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