

## STARTERS

**SOUP OF THE DAY (V)**.....5  
Served with Barnett's cornbread and salted butter

**SMOKED TOMATO BRUSCHETTA (V)**.....6.95  
Smoked cherry tomato, red onion and basil on toasted Barnett's sourdough, with fresh mozzarella & balsamic glaze

**CRISPY HOMEMADE HAGGIS & SMOKED CHEDDAR**.....6.5  
Cheese-stuffed haggis croquettes fried in panko breadcrumbs and served with Arran mustard mayo and a herb salad

**SHETLAND MUSSELS**.....8.5  
Steamed with garlic, white wine, lemon and parsley and served with toasted cornbread

**SALT & PEPPER CHILLI CHICKEN SKEWERS** .....8  
Spring Onion, Carrot & Red Pepper Salad, Peanut Satay Sauce

## SANDWICHES

*Add chips or a bowl of soup for 1.5*

**THAI-STYLE VEGETABLE WRAP (V)**.....7.5  
Wok Tossed Summer Veg, Green Chilli, Kaffir Lime & Peanut Satay Sauce

**PEPPERED STEAK SANDWICH**.....9.5  
4oz flat iron steak, rocket, onion rings & whisky & pepper sauce, served in Barnett's bloomer bread

**THE SAINT'S CBLT**.....8.5  
Chargrilled chicken breast, crispy smoked bacon, baby gem, tomato and Arran mustard mayo served in Barnett's bloomer bread

## VEGETARIAN

**THE SAINT'S ANSTER CHEDDAR MAC & CHEESE (V)**.....11  
Crispy onion & chive crust, grilled garlic ciabatta

**GRILLED PLANT BURGER (V)**.....14.5  
Topped with grilled veggie haggis & Pepperjack Cheese, Arran mustard mayo, toasted focaccia bun, and chunky chips

# The SAINT

## A LA CARTE MENU

**(V) VEGETARIAN | (PB) PLANT BASED | (GF) GLUTEN FREE**

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination.  
If you suffer from any allergens or intolerances please let your server know when placing your order.

A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.

## MEAT

**8OZ ORKNEY GOLD SIRLOIN STEAK**.....26  
Chunky chips, homemade onion rings, portobello mushroom and a whisky & pepper sauce

**CRISPY LEMON & THYME CHICKEN BREAST**.....14.5  
Garden Pea & Spinach Risotto, Buttered Courgette Ribbons, Grilled Lemon & Fresh Parmesan

**BACON CHEESEBURGER**.....13.5  
Toasted focaccia, cheddar cheese, chunky chips, baby gem lettuce, tomato & house ketchup

**HOMEMADE BADENOCH VENISON BURGER**.....14.5  
Served on a toasted focaccia bun with homemade haggis, baby gem, tomato, Clava brie & Arran mustard mayo

**STEAK & COLD TOWN ALE PIE**.....14.5  
Slow-cooked Scottish beef shoulder with a crisp puff pastry top, chunky chips & buttered greens

## FISH

**PETERHEAD HADDOCK & CHIPS**.....14.5  
Fresh Cold Town Beer battered haddock, chunky chips, Saint's mushy peas, lobster tartare sauce & lemon

**EAST COAST WHOLETAIL LANGOUSTINE SCAMPI**.....15  
Chunky chips, lobster tartare sauce & lemon

## SALADS

**STEAK & STORNOWAY SALAD**.....10.5  
4oz flat iron steak, roasted jersey royals, Stornoway black pudding & rocket with a heather honey and Arran mustard dressing

**THE SAINT'S CAESAR SALAD**.....9.5  
Baby gem lettuce, crispy croutons and smoked bacon tossed together with Caesar dressing and finished with fresh parmesan  
*Add chargrilled chicken breast for £2*

**FENNEL & COURGETTE SALAD (PB)**.....9  
Roast Fennel, Courgette Ribbons & Spring Onion, Red Quinoa & Chickpea with a Curried Coconut & Lime Dressing

## SIDES

**CHUNKY CHIPS (PB)**.....3.5

**HERBY QUINOA & CHICKPEA (PB)**.....3.5

**MACARONI CHEESE (V)**.....4

**BUTTERED BROCCOLI & ALMONDS (V)**.....4

**ONION RINGS (V)**.....3.5

## DESSERTS

**THE SAINT'S STICKY TOFFEE PUDDING (GF)**.....6  
Butterscotch sauce, homemade vanilla ice cream

**CRANACHAN CHEESECAKE (V)**.....6  
White chocolate & raspberry cheesecake, toasted oat brittle, macerated raspberries, whisky syrup & vanilla cream

**SUMMER BERRY & APPLE CRUMBLE (V)**.....6  
Stewed apple and Tayside red berries topped with a nutty granola, served with homemade vanilla ice cream

**ICE CREAM (V)**.....5  
Selection of homemade & Luvians ice creams. Ask your server for flavours!

# SMALL SAINTS

*Under 10 years old*

**£8 MENU**

## *To Start*

**CARROT STICKS & HOMEMADE HUMMUS**

## *Mains*

**BREADED HADDOCK GOUJONS, FRIES & GARDEN PEAS**

**STEAK PIE, MASH POTATO & SEASONAL VEG**

**MACARONI CHEESE & GARLIC BREAD**

**GRILLED CHICKEN, BROCCOLI & HERBY RICE**

**SAUSAGE, MASH POTATO & GRAVY**

Veggie sausage option available

**CHEESEBURGER, FRIES & KETCHUP**

## *Pudding*

**2 SCOOPS OF VANILLA ICE CREAM  
& CHOCOLATE SAUCE**

# SUNDAY ROAST

2 COURSES **£19** | 3 COURSES **£22**

## *Starter*

### **SOUP OF THE DAY**

Fresh Barnett's Bread & Butter

## *Mains*

### **MINICK'S OF ST ANDREWS ROAST SCOTCH BEEF SIRLOIN**

Roast Herby Potatoes, Homemade Yorkshire Puddings, Buttered Veg Medley, Red Wine Gravy

**OR**

### **ROAST CORN-FED CHICKEN SUPREME**

Roast Herby Potatoes, Homemade Yorkshire Puddings, Buttered Veg Medley, Red Wine Gravy

**OR**

### **BEETROOT & FENNEL NUT ROAST**

Roast Herby Potatoes, Homemade Yorkshire Puddings, Buttered Veg Medley, Red Wine Vegetable Gravy

## *Pudding*

### **SUMMER BERRY & APPLE CRUMBLE**

Stewed apple and Tayside raspberries & strawberries topped with a nutty granola, served with vanilla ice cream