

STARTERS

SOUP OF THE DAY V 4.5
Served with warm Barnett's focaccia

WILD MUSHROOM TOAST 7
Wild mushrooms sautéed with tarragon butter, served on toasted Barnett's ciabatta with fresh parmesan & pea shoots

SAINT'S HOMEMADE HAGGIS V* 6
Crispy haggis bonbons, crispy smoked bacon, pear purée

SPICED AYRSHIRE PORK BELLY 6.5
Caramelised apple jam, braised red cabbage, red wine jus

BREADED CLAVA BRIE V 7
Heather honey & Arran mustard, rocket & pea shoot salad

CULLEN SKINK 8.5
Potato & leek velouté, St Monans smoked haddock, crispy potato & sautéed leeks

SANDWICHES

Add chips or a bowl of soup for 1.5

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

SAINT'S CBLT 8.5
Grilled chicken, crispy bacon, baby gem lettuce, sliced tomato & Arran mustard mayo in Barnett's bloomer bread

WILD MUSHROOM, SMOKED CHEESE & LEEK TOASTIE V 8
Sautéed wild mushroom & leeks, Arran mustard & smoked cheddar in toasted Barnett's bloomer

SAINTS' FESTIVE BLOOMER 10.5
Roasted turkey, sage & onion stuffing, pigs in blankets, roasted veg & red wine jus

VEGETARIAN

SAINT'S ANSTER CHEDDAR MAC & CHEESE 11.5
Smoked cheddar, crispy onion & chive crumb, truffled garlic ciabatta

GRILLED PLANT BURGER PB 15
Campbells of Linlithgow haggis, smoked cheddar cheese and mustard mayo

SQUASH, SWEET POTATO & CHICKPEA MASSAMAM CURRY 12
Lime & coriander rice, crispy potato, naan bread

The SAINT

V VEGETARIAN | PB PLANT BASED | GF GLUTEN FREE

* = dishes can be modified to accommodate respective diets (i.e. **V*** = can cater for vegetarians)

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.

MEAT

8oz ORKNEY GOLD SIRLOIN STEAK 26
Chunky chips, sautéed wild mushrooms, onion rings & whisky pepper sauce

BALMORAL VENISON HAUNCH 16.5
Rosemary Parmentier potato, buttered savoy cabbage, tarragon, crispy haggis bonbon, red wine jus

STEAK & COLD TOWN ALE PIE 14.5
Slow cooked Scottish beef shoulder, puff pastry top, chunky chips & buttered greens

BACON CHEESEBURGER 13.5
Toasted Barnett's focaccia, cheddar cheese, chunky chips, baby gem lettuce, tomato & house ketchup

PAN-FRIED CHICKEN SUPREME 15
Roasted squash & barley risotto, sautéed leeks, crispy sage, heather honey, Arran mustard dressing

HOMEMADE BADENOCH VENISON BURGER 14.5
Toasted Barnett's focaccia bun, Arran mustard mayo, baby gem lettuce, sliced pear, blue murder.

SIDES

CHUNKY CHIPS PB 3.5

LIME & CORIANDER RICE PB 3.5

MACARONI CHEESE V 4

CHIVE MASH V 4

ONION RINGS V 3.5

FISH

PETERHEAD HADDOCK & CHIPS 14.5
Fresh Cold Town Beer battered haddock, chunky chips, Saint's mushy peas, caper & dill mayo & fresh lemon wedge

HIGHLAND WHOLETAIL LANGOUSTINE SCAMPI 15
Cucumber, spring onion & rocket salad, sweet chilli sauce & chunky chips

BAKED HAKE MORNAY 15
Rosemary Parmentier potatoes, roasted cauliflower, pea shoots, spring onion, Anster cheddar & chive sauce

SALADS

STEAK AND STORNOWAY SALAD 11
4oz flat iron steak, roasted new potatoes, stornoway black pudding, rocket, cherry tomato, heather honey & Arran mustard dressing

SAINT'S CEASAR SALAD 9
Baby gem lettuce, crispy bacon, herb croutons & Caesar dressing, topped with fresh grana Padano
Add chicken for 2

PEAR, SQUASH & BARLEY SALAD PB 9
Roasted squash & barley, tossed together with fresh pear, spinach, toasted walnuts, maple & orange dressing

DESSERTS

CHERRY CHOCOLATE CHEESECAKE 6.5
Cold set dark chocolate & Kirsch cherry cheesecake served with Kirsch cherries & chocolate whipped cream

SAINTS' STICKY TOFFEE PUDDING GF 6
With butterscotch sauce & Arran vanilla ice cream

APPLE & BLACKBERRY CRUMBLE 6
With hazelnut granola topping & Arran coconut ice cream

MULLED WINE POACHED PEAR GF 6
With Arran raspberry sorbet & toasted hazelnuts

SELECTION OF ARRAN ICE CREAMS & SORBETS 4.5
See server for today's flavours

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.

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

APPLE & BLACKBERRY CRUMBLE

With hazelnut granola topping & Arran coconut ice cream