The SAINT

FOR THE TABLE

BREAD SELECTION 8
Leek & cheese bread, focaccia & sourdough, served with extra virgin olive oil & aged balsamic vinegar (V)

MIXED KALAMATA OLIVES (VG / NGC) 5

STARTERS & SMALL PLATES

CHEF'S DAILY HOMEMADE SOUP 7
Butter & sourdough (V / NGC*)

CREAM OF CULLEN SKINK 8.5
Smoked haddock, potatoes & onions, sourdough & butter (NGC*)

HIGHLAND GIN-CURED SMOKED SALMON* 9
Oatcakes, lemon crème fraîche, capers & fresh dill *HIGHLANDS

WILD MUSHROOM & TRUFFLE ARANCINI 7
Tomato & basil sauce (VG)

CRISPY HAGGIS BONBONS 8
Whisky apple compote & peppercorn mayo (V*)

BLACK PUDDING SCOTCH EGG 8.5
Jalapeño jam

SANDWICHES

Served with your choice of skinny fries or soup. Gluten-free bread available.

CLASSIC CIABATTA CLUB 14.5
Grilled chicken, smoked bacon, mature cheddar, lettuce, vine tomato & garlic mayo

TRADITIONAL CROQUE MONSIEUR 14.5
Smoked ham, Gruyère & béchamel

SALADS

WARM GOAT'S CHEESE & BEETROOT SALAD 16
Caramelised goat's cheese tart, honey-roasted beetroot, candied walnuts, leaves & balsamic glaze (V)

CAESAR SALAD 17
Chicken breast, Romaine lettuce, bacon, garlic croutons, Parmesan & Caesar dressing (NGC*)

MAINS

Seasonal

SEARED CHICKEN SUPREME 23
Haggis, pommes purée, hispi cabbage, smoked lardons & tarragon jus (NGC*)

CRISPY ROASTED PORK BELLY 21.5
Crackling, spiced apple & cider sauce, carrot purée, buttered greens (NGC)

BUTTERNUT SQUASH, SAGE & FETA WELLINGTON 15.5
Roasted squash, feta & sage in puff pastry, red pepper coulis (VG)

SLOW-BRAISED BEEF CHEEK 24
Red wine, rosemary & garlic, mash & honey-glazed root vegetables (NGC)

Protein-Led

PAN-FRIED ATLANTIC HAKE* 23.5
Seafood broth, smoked bacon lardons, peas (NGC) *ANSTRUTHER

PAN-SEARED HIGHLAND VENISON* 26
Mushroom purée, buttered cauliflower, spiced heritage carrots, juniper jus (NGC) *SCOTTISH HIGHLANDS

BOUILLABAISSE SEAFOOD LINGUINE* 22
King prawns, mussels & Scottish salmon in a saffron, tomato & Provençal herb sauce *ANSTRUTHER

PUB CLASSICS

AWARD-WINNING STEAK PIE 19.5
Gold winner at the British pie awards! Slow-cooked beef in our Cold Town Robert the Juice ale, braised carrots, shortcrust pastry. Served with seasonal vegetables, proper beef dripping gravy and mash or chips.

SPICED BUTTERMILK CHICKEN BURGER 17
Chicken thigh, chipotle mayo, guacamole, slaw & chips

FISH & CHIPS* 19
Cold Town Beer batter, thick-cut chips, mushy peas, tartare sauce & lemon (NGC*) *ANSTRUTHER

THREE CHEESE MAC & CHEESE 16
Baked pasta, three cheeses & bacon crumb

THE SAINT'S FAMOUS ROAST

Roast beef rump, half chicken or vegetarian wellington with roast potatoes, Yorkshire pudding, glazed carrots, seasonal greens & gravy.

Served every Sunday, from noon until it's gone!

CHARGRILL

THE PRIME HOUSE BURGER* 17.5
6oz steak beef patty, aged cheddar, bacon, lettuce, tomato, peppercorn mayo, onion ring, chips (NGC*) *PERTHSHIRE

8OZ SIRLOIN STEAK 28
Hand-cut chips, dressed salad & vine cherry tomato (NGC)

8OZ RUMP STEAK 24
Hand-cut chips, dressed salad & vine cherry tomato (NGC)

Add GARLIC BUTTER, PEPPERCORN *or* BÉARNAISE 3.5

SIDES

SKINNY FRIES (VG / NGC) 4

HAND-CUT CHIPS (VG / NGC) 4.5

TRUFFLE & PARMESAN FRIES (V / NGC) 5

TENDERSTEM BROCCOLI (V / NGC) 5

ROAST POTATOES (NGC) 4

MAPLE-GLAZED ROOT VEGETABLES (V / NGC) 4.5

SEASONAL MIXED SALAD (VG / NGC) 5

SWEETS

APPLE CRUMBLE 8
Bramley apple, oat crumble, clotted cream ice cream (V / NGC)

GINGER STICKY TOFFEE PUDDING 7.5
Butterscotch sauce, vanilla ice cream (V / NGC)

CHOCOLATE BROWNIE 7.5
Chocolate crumble, cherry compote, chocolate sauce (VG/NGC)

ARTISAN SCOTTISH CHEESE BOARD 13
Oatcakes, grapes, apple & cider brandy chutney (V / NGC*)

SELECTION OF ICE CREAMS & SORBETS 6
Vanilla, strawberry or chocolate ice cream; cherry, passionfruit or lemon sorbet (V / VG* / NGC)

(V) Vegetarian (VG) Vegan (NGC) Non Gluten Containing
(*) Dish can be modified to suit respective diet

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out cross contamination due to shared equipment, work surfaces and airborne particles.

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.