

Starters

Garlic Stacked Mushrooms £5.45
on toasted sourdough

Panko Crumbed Fishcakes £5.45
with hollandaise dip

Baked Camembert £7.45
with crusty bread

Home-cured Grapefruit and Beetroot Salmon £7.50
with crusty bread

Homemade Chicken Broth £4.50
with fresh bloomer bread

Candied Beetroot and Walnut Salad £5.45
with lemon and basil dressing

Pigeon Breast £7.50
with wild mushrooms and port reduction

Soup of the day £3.95
with fresh bloomer bread

Moules Mariniere £6.45
with a choice of tomato and chilli or white wine sauce

To Share

Roast Board with all the trimmings
for 2 people to share

£40 per couple additional £10 per extra person

Bucket of Moules Frites
for 2 people to share
with your choice of white wine sauce
or tomato and chilli sauce served with bread

£14.95

Rotisserie Apache Beer Brined Whole Chicken
for 2 people to share
with a choice of 3 sides and bottomless gravy

£29.95

Feature Bird
ask server for details

£ Market Price

Mains and Grill

Rotisserie Roasted Tomato Rigatoni £9.95
with garlic bread

Barbecued Apache Pulled Chicken Burger £9.95
with fries

Moules Frites £9.95
with your choice of white wine sauce
or tomato and chilli sauce served with bread

Chicken Pot Pie £10.95
with seasonal greens and buttered mash

Lamb Rump £13.95
with rosemary potatoes and crispy kale

Mac and Cheese £9.95
with garlic bread • add bacon for £1.00

Flat Iron Steak £14.95
with fries, side salad and chimichurri

Smashed Beef Burger with Cheese £11.95
served with fries
add an extra patty £2.00
add fried egg • cheese • bacon £1.00 each

Rotisserie

Our selection of freshly
homemade roasts
£14.95

Chicken or Beef
All served with roast potatoes,
maple roasted root vegetables,
yorkshire puddings and gravy

Fish of the Day
ask your server for details

extra Yorkshire Puddings and Gravy
£3.95 per person

Chicken Salt Fries
Rosemary Roast Potatoes
Baby Leaf Salad
Maple Roasted Root Vegetables

Creamed Mash
Seasonal Greens
Crunchy Homemade Slaw
Sweet Potato Fries

Sides all £3.50
Or 3 for £10.00
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Sauces
£1.95 each

Bearnaise
Traditional Gravy
Chimichurri

Green Peppercorn Sauce
Diane Sauce
Puttanesca Sauce

Sides & Sauces

Desserts

Wild Berry Crumble £5.50
with crème anglaise

Scottish Selection of Cheeses £7.50
Arran oatcakes and plum chutney

Rotisserie Roasted Pineapple
Upside Down Cake £5.50
with crème anglaise

Oreo & Peanut Butter Mud Pie £5.95

Chocolate and Walnut Torte £5.50
wild berry compote

Baked Cheesecake of the day £5.50
with whipped cream

1 course 4.95 • 2 course £6.95

Little Saints Kids Menu

Chicken and Ham Croquettes with Fries

Chicken Broth

Vegetable Sticks and Cheesy Garlic Bread

Chicken, Mash, Greens and Gravy

Little Saint Burger with Fries

Fish Cake with Greens

Mac and Cheese with Dipping Soldiers

Tomato Rigatoni

Berry Crumble with Custard

Chocolate and Vanilla Ice Cream

Mud Pie with Cream

Berry, Chocolate and Vanilla Sundae



We only use the finest locally sourced Scottish Produce.
All of our Steaks, Beef, Mince, Lamb and Pork
are supplied by Tom Rodgers of Glasgow.

Our Pigeon comes from The Balerno Estate near Edinburgh.

Our Mussels and Salmon come from Loch Fyne.

Our Chicken is from Dumfries and Galloway.

Enquire within about our corporate and wedding
packages, garden parties, function and private hire.

Meetings and Functions
Day Delegate Rates
Room Hire

Events
Kids Parties
Book a Hut
Garden Parties
Entertainment

Daily Specials
Sharing Boards and Feature Birds
Ask your server for details

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