



Sunday

FOR THE TABLE

Sourdough bread , balsamic vinegar & olives (pb)	7
Nocellara olives (pb) (gif)	3.5
Mini chorizo & aioli (gif)	6.5
Tomato & red pepper hummus with toasted flat bread (pb)	4.5

SMALL PLATES

Whipped feta, baked courgette , marinated tomato, mint, basil & pine nut pesto, lemon pangrattato (pb) (gif)	9
BBQ spiced pork belly , apple, fennel & celeriac remoulade & green chilli salsa	9
Mediterranean prawns with garlic mayonnaise & pea shoots (gif)	9.75
Tandoori chicken skewers , mango chutney, pickled cucumber & poppadum (gif)	9
Smashed avocado , heritage tomato, fresh basil, toasted nuts & seeds (pb)	9

TO SHARE

Nachos with guacamole, sour cream, salsa, Jalapeños & cheese (v) (gif)	8.75 / 13.5
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ROASTS Available with traditional accompaniments or with a selection of summer salads

Roast sirloin of beef with roasted shallot & horseradish cream	18
Roast pork with apple sauce	16
Roast chicken with pork, sage & apricot stuffing & bread sauce	16.5
Roast mushroom & cashew nut Wellington with vegan gravy (pb)*	16
Pigs in blankets with rosemary, honey & mustard	4
Pork, apricot & sage stuffing	3.75
Yorkshire pudding (v)	1

MAINS

All of our burgers are served in a New York glazed bun, with a side of Koffmann's chips & crunchy slaw

Beef burger , Cheddar cheese, tomato salsa, pickle, baby gem & burger sauce	14
Future Farm™ burger , vegan mozzarella, tomato, baby gem & burger sauce (pb)	14.75
Korean chicken burger , white cabbage, American mustard, pickled jalapeños, garlic & sesame aioli	16
Battered haddock fillet , chips, peas & tartare sauce (gif)	16.5
Spinach & ricotta tortelloni , with peas, broad beans, spinach & white wine cream sauce, fresh herbs & Parmesan (v)	13.75
Caesar salad , baby gem, Parmesan, anchovies, sourdough croutons, capers, free-range egg & Caesar dressing	10
Add chicken 5 / bacon (gif) 2	

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.

SIDES

Koffmann's chips (pb) (gif)	4.25
Onion rings , BBQ sauce & sour cream	4.75

PUDDINGS

Churros , hot chocolate sauce & cinnamon (v)	6.75
Ice cream (v) (gif) & Sorbet (pb) (gif) selection ask your server for today's flavours	(scoop) 2
Lemon posset , marinated strawberry & mint salsa with vanilla shortbread (v)	7.5
Chocolate brownie , vanilla ice cream & raspberry coulis (v) (gif)	8
Rhubarb Eton Mess with ginger cake & crushed ginger biscuits (v)	8.5
The ultimate summer sundae Chocolate & vanilla ice cream sundae with raspberry coulis, chocolate brownie, honeycomb bites, white chocolate pencil & wafers	8

What's on

OUR BREWERY

Here at St. Andrews' Brewhouse, we're fully outfitted with our own microbrewery to produce fine ales and lagers in-house. Whether you're a real ale fan or a craft beer enthusiast, we've got something to suit your tastes.

We offer bite-sized 15-20 minute **Brewery Tours** with a complimentary flight of beers for £8. Fancy a good hearty meal and some delicious beer? Book in for our **Beer 'n' Bites package**, and for just £35 you are treated to a wonderful three-course meal, each course paired with one of our in-house brews.

PRIVATE SPACE HIRE

If you're looking to hire out a space, look no further! We TWO amazing spaces available:

THE TANK ROOM, overlooking the fermentation tanks of our brewery, this room is perfect to hire for private lunches and dinners, intimate weddings or christening celebrations, business meetings and much more!

THE LOCKER ROOM, with a glorious view of St. Andrews Hall, this spacious room is perfect to hire for all types of gatherings from business meetings and presentations to birthday parties and live music gigs.

Ask a team member for more details!

Use **Club SAB** to view calorie information and to order from your table



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