The Greyfriars Inn

Nestled in the historic town of St Andrews, the home of golf, and long cherished as a cornerstone of the community, sits our charming pub and hotel, The Greyfriars Inn.

First opened in 1930 as the Tudor Café and later the Tudor Inn, the building was originally designed in a mock-Tudor style popular in the late 19th and early 20th centuries.

Whilst the buildings design has been altered over the years, one thing has remained constant: The Greyfriars has always been a vibrant gathering place, welcoming locals, students, avid golfers and all visitors alike with warmth and hospitality.

The name Greyfriars Inn is a nod to the nearby Greyfriars Gardens, which pays tribute to a long-lost Franciscan friary founded in 1458.

SINCE 1719
BELHAVEN

Order at the bar or download our app for all menus, allergens and payment.

Starters

Smoked Salmon† 8.25
Served on a toasted ciabatta with creamy horseradish and cucumber garnish (493kcal)

Maple Glazed Pigs in Blankets 7.25
Tossed in a maple orange glaze (731kcal)

Spiced Minestrone Soup (V) 6.25
Served with toasted ciabatta and butter (385kcal)
Vegan option available (VE) (284kcal)

Japanese-style Karaage Chicken 7.95
(608kcal) Served with your choice of sauce: Korean BBQ (100kcal), garlic aioli (84kcal) or chipotle mayo (174kcal)

Crispy Squid† 6.95
Served with garlic aioli (383kcal)

Haggis Bon Bons 7.95
Served with a whisky sauce (531kcal)

Burrata & Heritage Tomato Salad (V) 8.45
Topped with basil pesto (327kcal)

Mushroom Bruschetta (V) 6.95
Toasted ciabatta with basil pesto, pan-fried mushrooms and Italian hard cheese (334kcal)
Vegan option available (VE) (295kcal)

Classics

Traditional Turkey Dinner 18.95
Hand-carved turkey with a pig in blanket, a Yorkshire pudding, duck fat roast potatoes, festive stuffing, seasonal vegetables and rich gravy (1383kcal)

Half Roast Duck 19.45
Served on a bed of creamy chive mash, maple bacon sprouts, braised red cabbage, charred orange and merlot beef dripping gravy (1678kcal)

Fish & Chips† 18.95
Hand-battered Atlantic haddock served with proper chips, crushed peas and char-grilled lemon (1123kcal)

Haggis & Potato Pie 16.95
Haggis with neeps & tatties topped with West Country mature cheddar, served with seasonal veg, proper chips and whisky sauce (1671kcal)
Vegetarian option available (V) (1593kcal)

Belhaven Steak & Ale Pie 17.95
Steak and Belhaven Best pie filling wrapped in flaky pastry, served with seasonal veg, creamy chive mash and Merlot beef dripping gravy (1183kcal)

Balmoral Chicken 17.45
Chicken breast stuffed with haggis and topped with bacon, served with seasonal veg and whisky sauce (696kcal) and your choice of creamy chive mash (373kcal) or proper chips (403kcal)

Seabream, Mussels & Chorizo† 20.75
In a creamy white wine & garlic sauce, with warm ciabatta (601kcal)

Sirloin Steak 21.95
Served with proper chips, heritage tomato salad garnish and hand-battered onion rings (1045kcal)
Swap your sides to a large salad (537kcal)
Add a sauce for 1.75: Peppercorn (42kcal), Béarnaise (184kcal), Merlot beef dripping gravy (66kcal) or Whisky sauce (50kcal)

Sausage & Mash 16.45
Cumberland sausages served with creamy chive mash, caramelised red onion chutney and Merlot beef dripping gravy (1095kcal)

Camembert & Mushroom Galette (V) 16.95
Served with crushed new potatoes, heritage tomato salad garnish and a creamy herb dressing (1208kcal)
Vegan option available (VE) (1048kcal)

Mediterranean-style Salad (VE) 12.95
Lentils, grains, roasted vegetables, heritage tomatoes, cucumber, rocket and corn salsa, served with a creamy lemon parsley dressing (416kcal)
Add a Topper for 3.00: Falafel (VE) (193kcal) Feta (V) (275kcal) or Chicken (206kcal)

Sharers

House Sharer 19.75
Scotch egg, Japanese-style karaage chicken, honey-glazed chorizo, gherkins, grilled peppers and warm ciabatta, served with basil pesto and balsamic oil (2147kcal, serves 2)

Crispy Duck Nachos 14.75
Home-fried nachos topped with crispy Korean-style duck, West Country mature cheddar cheese, guacamole, cheese sauce, sour cream, corn salsa and red chilli (1676kcal, serves 2)
Vegetarian option available (V) (1147kcal, serves 2) 12.25

Baked Camembert (V) 17.75
Camembert, baked with a garlic glaze, served with warm ciabatta, roasted peppers and caramelised red onion chutney (1074kcal, serves 2)

Adults need around 2000kcal a day

Burgers

All of our burgers are served in a seeded bun with lettuce and red onion with seasoned fries and a skewered gherkin

Festive Burger 18.45
6oz* beef burger topped with merlot beef dripping gravy, maple glazed pigs in blankets, and melted camembert, served with hand-battered onion rings (1579kcal)

Balmoral Burger 18.75
6oz* beef burger topped with haggis, West Country mature cheddar, smoked streaky bacon and mayo, served with hand-battered onion rings and whisky sauce (1771kcal)

Cheese & Bacon Burger 17.45
6oz* beef burger topped with West Country mature cheddar, smoked streaky bacon and mayo, served with hand-battered onion rings (1517kcal)

Chicken & Bacon Burger 17.25
Breaded chicken breast, with melted West Country mature cheddar, smoked streaky bacon and chipotle mayo, served with hand-battered onion rings (1377kcal)

Falafel & Spinach Burger (VE) 16.95
Topped with grilled mixed peppers and chipotle mayo (964kcal)

Ciabattas

Available Monday to Friday til 4pm

All our ciabattas are served with heritage tomato salad garnish

Sirloin Steak 10.75
Sirloin steak, satueed red onions, basil pesto rocket and mayo (763kcal)

Chicken BLT 9.75
Chicken breast, heritage tomato, smoked streaky bacon, baby gem lettuce and mayo (735kcal)

Haddock Goujons† 9.45
Hand-battered haddock goujons, chunky tartare sauce and rocket (703kcal)

Toasted Cheddar & Camembert (V) 8.75
Camembert, West country mature cheddar and caramelised red onion chutney (878kcal)

ADD A SIDE - SEE BELOW

Sides

Proper Chips (V) (403kcal) **3.75**

House-seasoned Fries (V) (566kcal) **3.75**

Crispy Smashed Potatoes (VE) (278kcal) **3.00**

Hand-battered Onion Rings (V) (469kcal) **3.75**

Side Salad (VE) (72kcal) **3.00**

Seasonal Veg (V) (113kcal) **2.75**

Garlic Ciabatta (V) (576kcal) **3.95**

Cheesy Garlic Ciabatta (V) (747kcal) **4.45**

Ciabatta & Butter (V) (239kcal) **1.95**

Puddings

Christmas Pudding (V) 6.95
(501kcal) Served with your choice of custard (87kcal) or Jersey clotted cream ice cream (147kcal)

Triple Chocolate Brownie (V) 6.75
Served with Jersey clotted cream ice cream and chocolate flavour sauce (711kcal)

Baked Vanilla Cheesecake (V) (N) 6.95
Topped with pistachio sauce and chocolate flavour sauce (611kcal)

Sticky Toffee Pudding (V) 6.95
(480kcal) Served with your choice of Jersey clotted cream ice cream (126kcal) or custard (87kcal)

Bramley Apple & Blackberry Crumble Tart (V) 6.75
(500kcal) Served with your choice of Jersey clotted cream ice cream (126kcal) or custard (87kcal)
Vegan option available (VE) (649kcal)

Scan here to view our allergen information

Adults need around 2000kcal a day
See reverse for information about our app (info on menus, allergens and to order & pay).

SINCE 1719

BELHAVEN

Scan here to view our allergen information

Adults need around 2,000 kcal a day

You can view our allergen information if you download the Greene King app, scan the Allergens QR code or visit our website at www.belhaven.co.uk/allergens

(V) Suitable for Vegetarians. (VE) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.
(N) Dish contains Nuts.† Fish, poultry and shellfish dishes may contain bones and/or shell. * All stated weights are approximate before cooking.

Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before ordering. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

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