The SAINT

SUNDAY ROAST

Add a soup or sticky toffee pudding

2 COURSES £24.95 | 3 COURSES £28.95

ROAST BEEF RUMP 23
Yorkshire pudding, glazed carrot, seasonal greens & gravy

ROAST HALF CHICKEN 21
Yorkshire pudding, glazed carrot, seasonal greens & gravy

BUTTERNUT SQUASH & SAGE WELLINGTON 19
Yorkshire pudding, glazed carrot, seasonal greens & gravy (V / VG*)

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

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

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*)

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

MAINS

Seasonal

SEARED CHICKEN SUPREME — 23
Chicken skin crumb, glazed bacon, carrot, hispi cabbage, pommes purée & tarragon jus (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)

WILD MUSHROOM & SPINACH RISOTTO — 16
Vegan Parmesan & truffle oil (VG / NGC*)

Protein-Led

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

PAN-SEARED SCOTTISH VENISON — 26
Pea purée, glazed carrot fondant, herb mash, blackberry jus, tenderstem (NGC)

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

PUB CLASSICS

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

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)

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

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.