



SAINTS

OF INGRAM

SMALL PLATES

Dinner Menu

Snacks

Sourdough. Cultured butter · smoked sea salt	6.5	Smoked Almonds Rosemary · sea salt	4
Gordal Olives. Preserved lemon · thyme	5.5	Oyster Cucumber · dill mignonette	3.5

Meat

8oz 28 day aged sirloin steak Balsamic tomatoes - peppercorn sauce or Café de Paris butter	23
Salt Beef Brisket Pie Whisky mustard · house pickles	14
Venison Sausage Caramelised onions · Scottish ale glaze	14
Half Roast Chicken Tarragon butter · roasting juices	16

Seafood

West Coast Mussels Cider · cream · lovage	14
Cullen Skink Croquettes Smoked haddock · potato · chive mayonnaise	12
Hot-Smoked Salmon Cucumber · dill · cultured buttermilk	12.5
Miso Lobster Roll Sriracha aioli · gem lettuce · toasted brioche	24

Vegetable

Beetroot Whipped goat's cheese · walnut · heather honey	9
Charred Hispi Cabbage Café de Paris butter · crisp onions	8.5
Heritage Carrots Orkney cheddar · toasted hazelnut · garden herbs	7.5
Wild Mushrooms on Toast Cured egg yolk · tarragon · sourdough	9

Sides

Duck Fat Chips Sea salt · malt vinegar mayonnaise	7
Truffle Fries Parmesan · truffle · chives	7
Buttered Greens Cultured butter · sea salt	6
Heritage Tomato Salad Shallot dressing · basil · cracked pepper	6.5
Seasonal Leaves House vinaigrette · toasted seeds	5.5

Desserts

Sticky Toffee Pudding Miso caramel · vanilla ice cream	8	Affogato with a shot Vanilla ice cream · espresso · shortbread	5 / 10
Cranachan Whipped cream · toasted oats · Scottish raspberries	8	Scottish Cheese's Oatcakes · seasonal chutney · celery	10





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