

# SAMPHIRE

BAR • SEAFOOD • GRILL

## DINNER

THURSDAY 5PM – 11PM  
FRIDAY – SUNDAY 12PM – 11PM

### SNACKS

Marinated Provençal olives <i>GFA, DFA, VAP</i>	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	5.95
Oat crusted haggis bon bons, whisky & wholegrain mustard mayonnaise	6.25
Bloody Mary oyster shot <i>DFA</i> <i>Mini Bloody Mary cocktail with a shucked oyster</i>	4.75
Babaganoush, garlic flatbread, toasted chickpeas <i>GFA, DFA, VAP</i>	5.95

### SMALL DISHES

Soup of the day, house focaccia <i>GFA, VAP, DFA</i>	6.35
Wild game & smoked bacon terrine, I.J Mellis oatcakes, red onion & balsamic chutney <i>GFA, DFA</i>	10.50
Salt, pepper & chilli squid, aioli, lime	10.50
Grilled octopus, olive tapenade, potato foam, smoked paprika oil, micro red chard <i>GFA</i>	10.55
Torched sardines, salsa verde, pickled peppers & red onions, toasted Italian focaccia <i>GFA, DFA</i>	8.95
Bao bun, gochujang ketchup, spring onions, cracked peanuts, napa kimchi	
Charred cauliflower <i>DFA, VAP</i>	5.95
Korean pulled pork <i>DFA</i>	5.95
Baked camembert to share, candied chillies, savoury granola, toasted ciabatta <i>GFA</i>	17.95

### SHELLS

	½ Kilo	Kilo
Scottish mussels, house focaccia		
Thai yellow curry <i>GFA, DFA</i>	12.95	19.95
White wine, cream, garlic & parsley <i>GFA, DFA</i>	12.95	19.95
Pan fried scallops, parsnip purée, black pudding, apple, hazelnut butter		16.95/29.95
Whole grilled lobster, garlic, lemon & parsley butter, hand cut chips, house salad <i>GFA, DFA</i>		49.95
Roast seafood platter: Half lobster, Cumbrae oysters, fish of the day, cockles, Orkney scallops, king prawns, mussels, garlic & parsley butter <i>GFA, DFA</i>		62.95

### OYSTERS

Shallot & red wine vinegar <i>GFA, DFA</i>	
Grilled, garlic & herb butter <i>GFA, DFA</i>	
one 3.75	six 18.95    twelve 34.95

### SIDES

Hand cut chips, garlic aioli <i>GFA, DFA, VAP</i>	4.65
Hand cut chips, parmesan, truffle mayo <i>GFA</i>	5.25
Garlic & chilli butter greens <i>GFA, DFA, VAP</i>	5.15
Mac ‘n’ cheese	5.95
Seasonal salad, house dressing <i>GFA, DFA, VAP</i>	4.95
Buttered new potatoes <i>GFA, DFA, VAP</i>	4.95

### SUNDAY ROAST

*Available every Sunday from 12pm*

Roast of the day,  
rosemary roast potatoes, maple roasted root vegetables,  
Yorkshire pudding, herb stuffing, traditional gravy

### LARGE DISHES

Chargrilled Thai yellow chicken breast, coriander rice, sesame pak choi, crushed peanuts, lime yoghurt, garlic naan <i>GFA, DFA</i>	16.55
Fillet steak & garlic mushroom stroganoff, truffle mash, buttered kale, beer battered onion rings	23.95
Wagyu beef burger, smoked tomato & bourbon ketchup, cheddar, caramelised onions, tomato, baby gem, hand cut chips, slaw <i>GFA, DFA</i>	20.95
Southern fried black bean, chickpea & red pepper burger, crushed avocado, smoked cheddar, baby gem, tomato, hand cut chips, slaw <i>VAP, GFA, DFA</i>	16.95
8 hour braised duck leg, dauphinoise potatoes, roasted roots, celeriac puree, red wine jus <i>GFA</i>	24.95
Butternut squash, mascarpone & lemon risotto, crispy kale, candied pumpkin seeds, winter pesto <i>DFA, GFA, VAP</i>	18.95
Pan fried salmon, cauliflower purée, Parmentier potatoes, caper & lemon dressing, green beans <i>GFA</i>	22.95
Slow cooked Cuban-Mojo pork roast, cheese, chive & chilli loaded potato, charred shallot <i>GFA</i>	18.95
Pan-seared tuna, garlic sautéed new potatoes, pea & basil puree, confit tomatoes, buttered green beans & kale <i>DFA, GFA</i>	19.95

### FROM THE CHARGRILL

Each of our 28 day aged steaks are served with hand cut chips, parmesan, rocket & cherry tomato salad <i>GFA, DFA</i>	
Ribeye steak 250g	32.95
Fillet steak 225g	38.95
Style your steak	
Sauces: Peppercorn <i>GFA</i> , mushroom & garlic <i>GFA</i> , or chimichurri <i>GFA, DFA</i>	3.75
Grilled king prawns & scallops <i>GFA, DFA</i>	14.95
Half lobster grilled in garlic, lemon & parsley butter <i>GFA, DFA</i>	22.95

### DESSERTS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream <i>GFA, DFA, VAP</i>	8.25
PB & J cheesecake, peanut butter popcorn, raspberry ripple & toasted brioche ice cream	8.25
Raspberry & hazelnut crème brûlée, lemon & honey cookie <i>GFA</i>	8.25
Dark chocolate & orange truffle tart, cardamom ice cream, cinnamon chocolate soil <i>DFA, VAP</i>	8.25
Seasonal selection of three cheeses from local cheesemonger I.J. Mellis, oatcakes, red onion & rosemary chutney <i>GFA</i>	11.55

### BEVERAGES

	cup	mug
Cup of fresh ground coffee	3.40	4.00
Cappuccino	3.40	4.00
Americano	3.40	4.00
Flat white	3.40	
Mocha		3.50
Café or Iced latte		3.50
Hot chocolate		3.30
Hot chocolate with cookie & marshmallows		4.10
Chai latte		4.00
	single	double
Espresso	2.95	3.45
Macchiato	3.15	3.45
Extra shot of espresso	1.55	
Liqueur coffee		5.75
Liqueur hot chocolate		5.75
	shot	
Add Vanilla, caramel, hazelnut or gingerbread	0.75	
Pot of tea: <i>Blended, herbal, fruit or fresh mint</i>		3.25
Add soya, almond, oat milk		0.95

*Hot beverages are made with semi skimmed or full fat milk*

VAP – Vegan Alteration Possible    GFA – Gluten free option available    DFA – Dairy free option available

*Please speak to our staff about your allergen requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee there is no risk of cross contamination.*

A 10% discretionary service charge will be added to your bill. The service charge will be going to all staff. All prices are inclusive of VAT at the standard rate.