

SAMPHIRE

DINNER MENU

Snacks

Marinated Provençal olives GFA DFA VGA	2.95
Rustic Italian bread, extra virgin olive oil & balsamic DFA VGA	2.75
Salt and pepper squid, roasted garlic aioli and lime GFA DFA	4.95/7.95

Small Dishes

Haggis scotch egg, grain mustard & whisky mayonnaise	6.95
King prawns in garlic & chilli oil, Aioli, toasted ciabatta GFA DFA	9.45
Soup of the day with rustic bread GFA DFA VGA	4.95
Ham hock & pistachio terrine, apple crisps, toasted bread, mustard dressing GFA DFA	8.75
Warm black pudding, pancetta & new potato salad, fried quail's egg, Béarnaise sauce DFA	7.25
Shellfish & smoked bacon chowder, rustic bread	8.75
Charred cauliflower bao buns, gochujang ketchup, cracked peanuts, pickled vegetables GFA DFA VGA	6.55
Baked baby camembert, candied chillies, savoury granola, toasted ciabatta VGA DFA	7.95
Hot smoked salmon, new potato salad, lemon & caper crème fraiche GFA DFA	7.95

Seafood & Shells

Scottish mussels:	½ Kilo	Kilo
White wine, cream, garlic & parsley GFA DFA	9.95	15.45
Chorizo & tomato GFA DFA	9.45	14.45
Thai red curry GFA DFA	8.95	13.95

Oysters

Shallot & red wine vinegar GFA DFA	
Chilli, lime & coriander GFA DFA	
Grilled with garlic & herb butter GFA DFA	
One 2.95	Six 14.95
	Twelve 27.95

Roast seafood platter: Half lobster, seabass,
oysters, scallops, prawns, mussels,
garlic & parsley butter GFA DFA 45.95

West coast lobster grilled in garlic, lemon & parsley butter,
hand cut chips & house salad GFA DFA
Half 23.95 Whole 42.95

Pan seared scallops, chorizo, crispy leeks,
garlic roasted squash purée, GFA 11.95/21.95

King prawn tempura, hand cut chips,
lemon mayo & chilli jam 15.95

Sides

Hand cut chips with garlic aioli GFA DFA	3.40
Parmesan chips and truffle mayo GFA	3.95
Baby gem with blue cheese dressing GFA	3.45
Broccoli with garlic and chilli GFA DFA	3.95
Mac 'n' cheese	3.95

From the Chargrill

Each of our steaks are served with hand cut chips
& rocket salad GFA DFA

Sirloin steak	225g	26.95
Rib eye steak	300g	25.95
Fillet steak	225g	29.95

To Share

Rib eye,	700g	70.00
Chateaubriand	700g	80.00

Style your steak

Sauces £2.95

Béarnaise GFA, peppercorn, blue cheese GFA, chimichurri GFA DFA

Grilled king prawn and scallop GFA DFA 8.95
Half lobster, grilled in garlic butter GFA DFA 22.95

Large Dishes

Wagyu beef burger with Bloody Mary ketchup,
caramelised onions, cheddar, tomato,
baby gem, and hand cut chips GFA DFA 17.95

Harissa charred aubergine steak, mint & coriander,
sultana rice pilaf, candied almonds, pomegranate,
tahini dressing GFA DFA VGA 13.95

12-hour slow roasted maple glazed pork belly,
Loaded, cheese, onion & chilli, potato,
sesame fried broccoli GFA DFA 15.45

Battered haddock, hand cut chips,
minted mushy peas, chunky tartare sauce 13.95

Tandoori spiced trout, coriander yogurt,
Bombay masala fried potatoes & peas, GFA DFA 16.95

Chargrilled Malaysian chicken, sweet potato,
chilli & coriander naan bread,
crushed peanuts, lime yoghurt GFA DFA 15.95

Pan seared seabass on chive crushed potatoes,
fennel purée, orange and pickled fennel salad,
lemon & tarragon oil GFA DFA 17.95

Wild mushroom linguine, goat's cheese,
crispy sage, toasted pine nuts 13.95

Desserts

Tonka bean panna cotta,
brandy poached rhubarb, honeycomb brittle GFA 6.45

Chocolate brownie, white chocolate ganache,
dark chocolate soil, raspberry cream 6.45

Coconut rice pudding, mango ripple, chia seed,
caramelised coconut, shortbread GFA DFA VGA 6.45

Sticky toffee pudding,
butterscotch sauce, vanilla ice cream 6.45

Vanilla cheesecake, granola, mascarpone,
roasted nectarines 6.45

Mull of Kintyre, Breton aged Brie, Tuxford blue Stilton,
oatcakes and peach chutney GFA 9.75

SAMPHIRE

DRINKS LIST

Non-Alcoholic Mocktails 3.95

Apple Nojito

Apple juice, mint and lime, topped with ginger ale.

Autumnal Sunrise

Apple, club soda, cranberry, lemon & grenadine.

Passion Punch

Passion fruit, orange & cranberry juice.

Raspberry Mint Lemonade

Raspberries, mint, sugar, lime & lemonade.

Nectar

Apple juice, raspberries & passion fruit.

Frozen Pornstar Martini

Pineapple, lemon, passionfruit syrup & citrus shot

Frozen Pina Colada

Coconut, Pineapple, lime, sugar syrup.

Low Alcohol Beer

Erdinger Alkohol Frei Germany 500ml 0.5%	5.60
Peroni Libera Italy 0.0%	4.50
San Miguel Spain 330ml 0.0%	4.50
Kopparberg Strawberry & Lime Cider Sweden 500ml 0.0%	5.75
Becks Blue Germany 0.05%	3.70

De-Alcoholised Wine

125ml | 175ml | 250ml | 750ml bottle

White

Muscat	4.10 5.70 8.15 24.55
Torres Natureo, Catalunya, Spain, 0.5%	
Fresh, floral, peach	

Red

Syrah	4.10 5.70 8.15 24.55
Torres Natureo, Catalunya, Spain, 0.5%	
Pomegranate, cherry, vanilla	

Rosé

Syrah-Cabernet Sauvignon	4.10 5.70 8.15 24.55
Torres Natureo, Catalunya, Spain, 0.5%	
Strawberry, raspberry, cream	

Sparkling

Cava	4.25 N/A N/A 23.00
Codorniu, La Mancha, Spain, 0.0%	
Rich, tropical, citrus	

Soft Drinks

Strathmore Mineral Water Still or sparkling 330ml	2.75
San Pellegrino Mineral Water Still or sparkling 750ml	5.20
Appletiser 275ml	2.95
Coca-Cola 200ml	2.95
Diet Coke 200ml	2.60
Coke Zero 200ml	2.60
Lemonade 200ml	2.70
Fanta Orange 330ml	2.95
Fentimans Rose lemonade 275ml	3.35
Ginger Beer 200ml	2.60
Irn Bru / Sugar Free Irn Bru 330ml	2.95
J2O Orange & passion fruit/ Apple & mango 275ml	2.95
Red Bull 250ml	4.15
San Pellegrino Fruit Beverages Orange/ Lemon 330ml	3.45

Tonic

Fever-Tree: Original, Light Tonic, Mediterranean, Elderflower 200ml	3.05
Schweppes Original Tonic/Slimline Tonic 125ml	1.90

Beverages

	cup	mug
Cup of fresh ground coffee	2.80	3.30
Cappuccino	2.80	3.30
Americano	2.80	3.30
Flat white	2.80	
Mocha	2.95	
Café or Iced latte		2.95
Hot chocolate		2.75
Hot chocolate with cookie & marshmallows		3.35

	Single	double
Chai latte		3.20
Espresso	2.30	2.65
Macchiato	2.40	2.75
Liqueur coffee		4.65
Liqueur hot chocolate		4.35
Pot of tea: Blended, herbal, fruit or fresh mint		2.50
Extra shot of espresso		0.95
Add Vanilla, caramel, hazelnut or gingerbread		0.45
Add soya or almond		0.50

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

Allergen Advice

Please inform a member of staff if you have any allergies or intolerances and we will try our very best to accommodate.

For those with serious allergies, please be aware that there may be trace allergens as all dishes are freshly prepared in our kitchen.

GFA – Gluten free option available DFA – Dairy free option available VGA – Vegan option available

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.