

SAMPHIRE

SEAFOOD BAR & GRILL

DINNER MENU

Snacks

Marinated Provençal olives <small>GFA DFA VGA</small>	2.95
Rustic Italian bread, extra virgin olive oil & balsamic <small>DFA VGA</small>	2.75
Salt and pepper squid, roasted garlic aioli and lime <small>GFA DFA</small>	5.95/8.95

Small Dishes

Haggis scotch egg, grain mustard & whisky mayonnaise	6.95
King prawns in garlic & chilli oil, aioli, toasted ciabatta <small>GFA DFA</small>	10.95
Soup of the day with rustic bread <small>GFA DFA VGA</small>	4.95
Ham hock & pistachio terrine, apple crisps, toasted bread, mustard dressing <small>GFA DFA</small>	8.75
Warm black pudding, pancetta & new potato salad, fried quail's egg, Béarnaise sauce <small>DFA</small>	7.25
Shellfish & smoked bacon chowder, rustic bread	8.75
Charred cauliflower bao buns, gochujang ketchup, cracked peanuts, pickled vegetables <small>DFA VGA</small>	6.55
Baked camembert to share, candied chillies, savoury granola, toasted ciabatta	14.95
Hot smoked salmon, new potato salad, lemon & caper crème fraîche <small>GFA DFA</small>	7.95

Seafood & Shells

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

Oysters

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

Roast seafood platter: Half lobster, seabass, oysters, scallops, prawns, mussels, garlic & parsley butter <small>GFA DFA</small>	45.95
Grilled west coast lobster, garlic, lemon & parsley butter, hand cut chips & house salad <small>GFA DFA</small>	Half 23.95 Whole 42.95
Pan seared scallops, chorizo, crispy leeks, garlic roasted squash purée <small>GFA</small>	11.95/21.95
King prawn tempura, hand cut chips, lemon mayo & chilli jam	15.95

Sides

Hand cut chips, garlic aioli <small>GFA DFA</small>	3.40
Parmesan chips, truffle mayo <small>GFA</small>	3.95
Baby gem, blue cheese dressing <small>GFA</small>	3.45
Broccoli, garlic, chilli <small>GFA DFA</small>	3.95
Mac 'n' cheese	3.95
New potatoes, parsley butter	3.95

From the Char grill

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

Sirloin steak	225g	26.95
Rib eye steak	300g	27.95
Fillet steak	225g	33.95

To Share

Chateaubriand	700g	80.00
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Style your steak

Sauces 2.95

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

Grilled king prawns and scallops <small>GFA DFA</small>	11.95
Half lobster, grilled in garlic butter <small>GFA DFA</small>	22.95

Large Dishes

Wagyu beef burger, Bloody Mary ketchup, caramelised onions, cheddar, tomato, baby gem, hand cut chips <small>GFA DFA</small>	17.95
Sweet & sticky soy glazed tofu, udon noodles, chillies, sesame, spring onions & pak choi, <small>DFA VGA</small>	14.95
12-hour slow roasted maple glazed pork belly, loaded cheese, onion & chilli potato, sesame fried broccoli <small>GFA DFA</small>	15.45
Tandoori spiced salmon, coriander yoghurt, Bombay masala fried potatoes & peas <small>GFA DFA</small>	16.95
Char grilled Malaysian chicken, coconut rice, crushed peanuts, lime yoghurt, chilli & coriander naan bread, <small>GFA DFA</small>	15.95
Pan seared seabass, chive crushed potatoes, fennel purée, orange & pickled fennel salad, lemon & tarragon oil <small>GFA DFA</small>	17.95
Wild mushroom risotto, rocket, toasted pine nuts, crispy sage, goat's cheese bon bons	13.95
Desserts	
Tonka bean panna cotta, brandy poached rhubarb, honeycomb brittle <small>GFA</small>	6.95
Chocolate brownie, white chocolate ganache, dark chocolate soil, raspberry cream	6.95
Coconut rice pudding, mango ripple, chia seed, caramelised coconut, shortbread <small>GFA DFA VGA</small>	6.95
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.95
Vanilla cheesecake, granola, mascarpone, roasted nectarines	6.95
Mull of Kintyre, Breton aged Brie, Tuxford blue Stilton, oatcakes, peach chutney <small>GFA</small>	9.75

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

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.

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.

COCKTAILS

Classic cocktails are also available from our bartenders. Requests are welcome.

Chambord Royal	7.55	
<i>Prosecco with Chambord</i>		
Tiki'n All The Boxes	8.35	
<i>Bacardi Carta Negra rum, Bacardi 4YO rum, triple sec, passion fruit, Angostura bitters, and lime</i>		
My Thai	8.35	
<i>Edinburgh Gin Rhubarb and Ginger liqueur, Lillet Blanc, kaffir lime leaves, lime, and grapefruit bitters</i>		
Pornstar Martini	7.95	
<i>Finlandia vodka, passion fruit liqueur, lemon, pineapple, vanilla and egg white, with a Prosecco chaser</i>		
Cola Cube Cooler	7.95	
<i>Absolut Cherrys vodka, lemon, grenadine and cola</i>		
The Spring of '75	8.35	
<i>Edinburgh Gin Elderflower liqueur, Bombay Sapphire gin, lemon, rosemary and Prosecco</i>		
Silver Mercedes	8.35	
<i>Finlandia Lime vodka, sorbet, cranberry and Prosecco</i>		
Over the Rainbow	8.35	
<i>Cointreau, Midori, strawberries and sorbet</i>		
Bold and Barrelled	8.35	
<i>A stirred cocktail from our living barrel. See your server about what's on offer!</i>		
Sevilla Sour	7.55	
<i>Aperol, Tanqueray Sevilla gin, lemon, marmalade, egg white and Peychaud's</i>		
AFTER DINNER COCKTAILS		
Strawberry Shortcake	7.55	
<i>Amaretto Disaronno, crème de cacao, strawberries & cream</i>		
Rum and Raisin Martini	7.55	
<i>Bacardi 4YO rum, Pedro Ximenez, Cointreau and cream</i>		
Espresso Martini	8.35	
<i>Choose a base of Absolut Vanilla vodka, Bacardi 8YO rum or Patron XO Café tequila, Kahlua and espresso</i>		
Something S'more?	7.55	
<i>Baileys, chocolate liqueur, cream and gingerbread spice, with toasted marshmallow</i>		
NON-ALCOHOLIC MOCKTAILS	3.95	
Apple Virgin Mojito		
<i>Apple juice, mint and lime, with ginger ale</i>		
Kiwi Kula		
<i>Kiwi, cucumber, lemon, and elderflower tonic</i>		
Just the Tonic		
<i>Rhubarb, lime, kaffir leaves, grapefruit, aromatic tonic</i>		
BOURBON & RYE	ABV	
Gentleman Jack	40%	4.85
Jack Daniel's	40%	3.90
Jack Daniel's Fire	35%	4.10
Jack Daniel's Honey	35%	4.10
Jack Daniel's Rye	45%	5.90
Knob Creek	50%	4.55
Maker's Mark	45%	4.10
Woodford Reserve	43.2%	4.50
Woodford Reserve Rye	45.2%	6.10
VODKA	ABV	
Absolut flavours	40%	3.75
<i>Cherrys, Pears, Raspberri, Vanilla</i>		
Arbikie Highland Estate	43%	5.10
Davna Bison Grass	40%	4.00
Davna Honey	38%	4.00
Grey Goose	40%	5.10
Grey Goose Citron, Orange, Pear	40%	5.30
Finlandia	40%	3.75
Finlandia Cranberry, Grapefruit, Lime	40%	3.85
Reyka	40%	3.90

GIN

Bombay Sapphire	40%	3.90
Oxley	47%	5.35
Star of Bombay	47.5%	5.00
Tanqueray	43.1%	4.10
Botanist	46%	4.55
Caorunn	41.8%	4.25
Edinburgh Gin	43%	4.00
Edinburgh Rhubarb & Ginger Gin	40%	4.25
Edinburgh Seaside Gin	43%	4.80
Garden Shed Gin	45%	5.00
Hendricks	41.4%	4.25
Hills & Harbour	40%	5.70
Isle of Harris Gin	45%	4.95
Arbikie 'Kirsty's Gin'	43%	4.90
Pickering's Gin	42%	4.35
Rock Rose	41.5%	5.10
Aviation	42%	4.45
Bathtub Gin	43.3%	4.40
Bloom	40%	4.25
Bosford Rose	37.5%	3.90
Brockmans	40%	4.70
Gin Mare	42.7%	4.50
Martin Millers	40%	3.90
Monkey 47	47%	5.45
Roku	43%	4.35
Tanqueray 10	47.3%	5.25
GIN LIQUEURS	ABV	
Edinburgh Gin Liqueurs	20%	4.10
<i>Raspberry, elderflower or rhubarb & ginger</i>		

RUM

Bumbu	35%	4.30
Diplomatico Mantuano	40%	4.35
Diplomatico Planas	47%	4.35
Plantation Pineapple Rum	40%	4.30
Appleton Estate Signature Blend	40%	3.75
Bacardi Carta Blanca	37.5%	3.65
Bacardi Carta Negra	40%	3.85
Bacardi 4 year old	40%	3.90
Bacardi 8 year old	40%	4.25
Captain Morgan's Spiced Rum	35%	3.65
Havana 3 Year Old	40%	3.75
Havana 7 Year Old	40%	4.10
Kraken Dark Spiced Rum	40%	3.80
O.V.D.	40%	3.80
Ron Zacapa 23 Year Old	40%	5.90
Sailor Jerry	40%	3.80
Wray & Nephew	63%	3.75

VERMOUTH & BITTERS

Aperol	11%	3.50
Campari	25%	3.80
Martini Riserva Speciale Ambrato	18%	3.95
Martini Riserva Speciale Rubino	18%	3.95
Amaro Montenegro	23%	3.95
Dolin Chamberry Dry	17.5%	3.65
Dolin Chamberry Rouge	16%	3.65
Lillet Blanc	17%	3.95
Pernod	40%	4.15

TEQUILA

Patrón Silver	40%	5.40
Patrón XO Cafe	35%	4.35
Don Julio Blanco	38%	5.75
Don Julio Reposado	38%	5.75

BLENDED WHISKY

Dewar's 12	43%	4.15
The Famous Grouse	40%	3.65
Johnnie Walker Gold Label 18	40%	9.90
Monkey Shoulder	40%	4.00

