

SAMPHIRE

SEAFOOD BAR & GRILL

LUNCH 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 & lime GFA DFA	5.95/8.95

Small Dishes

Haggis scotch egg, grain mustard & whisky mayonnaise	6.95
King prawns in garlic & chilli oil, aioli, toasted ciabatta GFA DFA	10.95
Soup of the day, rustic bread GFA DFA VGA	4.55
Pan seared scallops, chorizo, crispy leeks, garlic roasted squash purée, GFA	11.95/21.95
Shellfish & smoked bacon chowder, rustic bread	8.75
Charred cauliflower bao buns, gochujang ketchup, cracked peanuts, pickled vegetables DFA VGA	5.95
Ham hock & pistachio terrine, apple crisps, toasted bread, and mustard dressing GFA DFA	8.75
Baked camembert to share, candied chillies, savory granola, toasted ciabatta	14.95

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, garlic & herb butter GFA DFA	
One 2.95	Six 14.95
	Twelve 27.95

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	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 GFA DFA 11.95

Half lobster, grilled in garlic butter GFA DFA 22.95

Sides

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

Large Dishes

Tandoori spiced salmon, Bombay masala fried potatoes, peas, coriander yoghurt GFA DFA	15.95
Wagyu beef burger, Bloody Mary ketchup, caramelised onions, cheddar, tomato, baby gem, and hand cut chips GFA DFA	16.95
Grilled west coast lobster, garlic, lemon & parsley butter, hand cut chips & house salad GFA DFA Half 23.95 Whole 42.95	
Pan seared seabass, chive crushed potatoes, fennel purée, orange and pickled fennel salad, lemon & tarragon oil GFA DFA	16.95
Cajun black bean & lentil burger, guacamole, chilli jam, tomato, hand cut chips VG	14.95
King prawn tempura, hand cut chips, lemon mayo & chilli jam	15.95
Charred corn & courgette salad, avocado, radish, red peppers, sweet cajun almonds, chipotle & maple dressing GFA DFA VGA	12.95
Add grilled lime & garlic chicken GFA DFA	4.35
Add southern fried mushroom GFA VGA	2.95
Battered haddock, hand cut chips, minted mushy peas, chunky tartare sauce	13.95
Sweet & sticky soy glazed tofu, udon noodles, chillies, sesame, spring onions & pak choi, DFA VGA	14.95
12-hour slow roasted maple glazed pork belly, loaded cheese, onion & chilli potato, sesame fried broccoli GFA DFA	14.95
Minute steak in ciabatta, caramelised onions, Swiss cheese, horseradish mayo, house salad & slaw GFA DFA	12.55
Louisiana crusted soft shell crab, lemon mayo, rocket, papaya chilli sauce on brioche bun & hand cut chips	18.00
Chargrilled Malaysian chicken, sweet potato, crushed peanuts, lime yoghurt, chilli & coriander naan bread GFA DFA	13.95
Roast seafood platter: Half lobster, seabass, oysters, scallops, prawns, mussels, garlic & parsley butter GFA DFA	45.95
Desserts	
Tonka bean panna cotta, brandy poached rhubarb, honeycomb brittle GFA	6.95
Chocolate brownie, white chocolate ganache, dark chocolate soil, raspberry cream	6.95
Coconut rice pudding, mango ripple, chia seed, caramelised coconut, shortbread GFA DFA VGA	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 GFA	9.75

COCKTAILS

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

Chambord Royal	7.55	
Prosecco with Chambord		
Tiki'n All The Boxes	8.35	
Bacardi Carta Negra rum, Bacardi 4YO rum, triple sec, passion fruit, Angostura bitters, and lime		
My Thai	8.35	
Edinburgh Gin Rhubarb and Ginger liqueur, Lillet Blanc, kaffir lime leaves, lime, and grapefruit bitters		
Pornstar Martini	7.95	
Finlandia vodka, passion fruit liqueur, lemon, pineapple, vanilla and egg white, with a Prosecco chaser		
Cola Cube Cooler	7.95	
Absolut Cherrys vodka, lemon, grenadine and cola		
The Spring of '75	8.35	
Edinburgh Gin Elderflower liqueur, Bombay Sapphire gin, lemon, rosemary and Prosecco		
Silver Mercedes	8.35	
Finlandia Lime vodka, sorbet, cranberry and Prosecco		
Over the Rainbow	8.35	
Cointreau, Midori, strawberries and sorbet		
Bold and Barrelled	8.35	
A stirred cocktail from our living barrel. See your server about what's on offer!		
Sevilla Sour	7.55	
Aperol, Tanqueray Sevilla gin, lemon, marmalade, egg white and Peychaud's		
AFTER DINNER COCKTAILS		
Strawberry Shortcake	7.55	
Amaretto Disaronno, crème de cacao, strawberries & cream		
Rum and Raisin Martini	7.55	
Bacardi 4YO rum, Pedro Ximenez, Cointreau and cream		
Espresso Martini	8.35	
Choose a base of Absolut Vanilia vodka, Bacardi 8YO rum or Patron XO Café tequila, Kahlua and espresso		
Something S'more?	7.55	
Baileys, chocolate liqueur, cream and gingerbread spice, with toasted marshmallow		
NON-ALCOHOLIC MOCKTAILS	3.95	
Apple Virgin Mojito		
Apple juice, mint and lime, with ginger ale		
Kiwi Kula		
Kiwi, cucumber, lemon, and elderflower tonic		
Just the Tonic		
Rhubarb, lime, kaffir leaves, grapefruit, aromatic tonic		
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
Cherrys, Pears, Raspberri, Vanilia		
Arbikie Highland Estate	43%	5.10
Davna Bison Grass	40%	4.00
Davna Honey	38%	4.00
Grey Goose	40%	5.00
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

Edinburgh Gin Liqueurs	ABV	4.10
Raspberry, elderflower or rhubarb & ginger	20%	

RUM

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

VERMOUTH & BITTERS

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

TEQUILA

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

BLENDED WHISKY

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

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.

