

S A M P H I R E

DINNER MENU

SMALL DISHES

Soup of the day with granary bread VG	4.25
Hot smoked salmon, new potato salad, lemon & caper crème fraiche GF	6.95
Haggis scotch egg, grain mustard & whisky mayonnaise	6.95
Shellfish and smoked bacon chowder with house bread	6.45
Warm salad of black pudding, smoked pancetta, baby new potatoes, fried quail's egg & Béarnaise sauce	6.75
Salt and pepper squid, lime & roasted garlic aioli	6.75
Hot 'n' spicy cauliflower wings with lemon mayo VG	5.95
Scottish mussels, white wine, cream, garlic & parsley, with granary bread	8.95
Duck liver pate, apple & date chutney, pickled grapes & thyme crostinis	7.35

Oysters

Shallot and red wine vinegar GF, DF
Chilli, lime and coriander GF, DF
Grilled with garlic & herb butter GF
Single 2.45 Six 13.95 Dozen 25.95

MAINS

Pan seared scallops, black pudding, apple, Parmentier potatoes and a lemon butter sauce	19.95
King prawn tempura with hand cut chips, lemon mayo & chilli jam	16.95
West coast lobster grilled with garlic, lemon and parsley butter, hand cut chips and house salad	Half 19.95 Whole 39.95
Fillet of seabass, noodles, mushroom, broccoli, water chestnuts in Thai broth	16.95
Roast seafood platter, half lobster, oyster, scallops, prawns, seabass, mussels, parsley, garlic, butter	38.95
Chargrilled sirloin steak (225g), hand cut chips, rocket, red onion, cherry tomato and a choice of Chimichurri, peppercorn or Béarnaise sauce	24.95
Wagyu beef burger, caramelised onions, tomato, cheddar, bloody Mary ketchup, baby gem & hand cut chips	17.55
12 hour slow cooked maple glazed pork belly, cheese, onion and chilli loaded potato, sesame fried broccoli	13.95
Chargrilled Malayan chicken curry, steamed rice, spiced peanut & coconut sauce, yoghurt, coriander naan	14.95
Pea & pesto risotto, rocket, goat's cheese bon bons V	13.95
Beetroot, smoked tofu & walnut Wellington, confit garlic mash, seasonal greens VG, GF	13.95

SIDES

Hand cut chips with garlic aioli V, DF	3.40
Parmesan, truffle oil mayo chips DF	3.95
House salad GF, V	3.45
Broccoli, garlic and chilli GF, V	3.95
Chestnut mushrooms, garlic and thyme GF, V	3.95

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla ice cream V	6.75
Eton mess of black cherry, toasted almonds, Italian meringue, coconut cream	6.75
Chocolate brownie, white chocolate ganache, dark chocolate soil and a raspberry cream V	6.75
Peanut butter chocolate chip cookie bar, vanilla ice cream VG, GF	6.75
Lemon and amaretti cheesecake, blueberry, gin and mint salsa	6.75
Mull of Kintyre, Breton aged Brie, Tuxford blue Stilton, oatcakes, apple & date chutney	9.95

*Why not try pairing our cheese plate with a Scottish malt whisky flight?
Ask your server for more details.*

HOT DRINKS

Cup of fresh ground coffee	reg / large 2.55 / 3.00
Cappuccino	2.60 / 3.10
Toffee crunch cappuccino	2.80 / 3.25
Americano	2.60 / 3.10
Flat white	2.60 / 3.10
Espresso	2.10 / 2.45
Macchiato	2.20 / 2.55
Café latte	2.75
Iced latte	2.75
<i>Add flavour, Vanilla, caramel, hazelnut, gingerbread</i>	0.30
Liqueur coffee	4.45
Hot chocolate	2.55
Hot chocolate with cookie & marshmallows	2.95
Liqueur hot chocolate	4.15
Mocha	2.75
Extra shot of espresso	0.95
Tea: Blended, herbal or fruit	2.30
Fresh mint tea	2.30
Chai latte	3.00

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 food is freshly prepared in our kitchen.*

V – Vegetarian **GF** – Gluten free **DF** – Dairy free **VG** – Vegan

*A 10% discretionary service charge will be added to your bill.
The service charge will be going to all staff.*

Card payments only please.

*All prices are inclusive of VAT at the standard rate.
Navigation to the toilet must be done with caution of other guests.
Smoking and vaping on the outside of our building will not be permitted,
there is a designated smoking area on our outside rear terrace.*