

## **Samphire Set Price Menu – March**

Monday – Thursday 12-3pm / 6-10pm  
Friday 12-7pm

**2 courses 12.45 // 3 courses 15.45**

*Add a glass of wine 2 course 15.85 // 3 course 18.85*

Roast shellfish bisque, garlic & parmesan croutons

Oat crusted haggis bon bons, whisky and grain mustard mayo

Smoked mackerel salad, new potatoes, watercress, herb crème fraiche, pickled shallot rings **GF**

Tandoori grilled chicken open flatbread, minted yogurt, sweet pickled onions

Southern fried chicken fillets, chilli bourbon BBQ sauce, spring onion **DF**

Grilled halloumi & Mediterranean vegetable skewers, chimichurri dipping sauce and rocket salad **V, GF**

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Samphire shepherd's pie, lamb & beef mince cooked in a rich red wine gravy,  
topped with creamy garlic mash **GF**

IPA battered haddock, pea puree, tartare sauce and hand cut chips **DF**

Heritage pork sausages, creamy mash, crispy black pudding, red wine jus

Mango & coconut shredded chicken salad, soy & sesame slaw, green chilli,  
spring onions, coriander and mint

beetroot, smoked tofu & walnut Wellington, confit garlic mash, seasonal greens **VG, GF**

'Reef & Beef', 4oz sirloin steak, grilled tiger prawns, garlic butter and hand cut chips  
*£4 Supplement*

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'Strawberry fool', shortbread crumb, macerated strawberries, Chantilly cream **V**

Warm melting chocolate brownie, chocolate ice cream, white chocolate shards **V**

Baked apple and blackcurrant crumble, Crème anglaise and a pistachio crumb **V**

Sticky toffee pudding, salted caramel sauce and vanilla ice cream **V**

Roasted coconut rice pudding, pineapple and chilli salsa **V**

Selection of cheese, oatcakes, apple and date chutney  
*£3 supplement*

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

*Items on the menu are subject to change.  
Set price menu available for parties of 9 maximum.*