

SAMPHIRE

SEAFOOD BAR & GRILL

LUNCH

FRIDAY - SUNDAY 12PM - 10PM

SNACKS

Marinated Provençal olives <i>GFA, DFA, VAP</i>	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	5.95
Oat crusted black haggis bon bons, whisky & wholegrain mustard mayonnaise	6.25

SMALL DISHES

Soup of the day, homemade focaccia <i>GFA, VAP, DFA</i>	6.15
Salt, pepper & chilli squid, aioli, lime	9.95
Smoked salmon & rocket salad, roast beetroot, crispy capers, pickled cucumber, dill crème fraiche <i>GFA</i>	10.55
Pan seared scallops, smoked pinto bean puree, crispy parma ham, parsley oil <i>GFA</i>	16.95
Chargrilled octopus, Romesco sauce, confit chorizo, sesame <i>GFA</i>	10.55
Bao buns, gochujang ketchup, spring onions, cracked peanuts, napa kimchi	
Charred cauliflower	8.95
Crispy pork belly bites	8.95
Japanese fried chicken, sesame dressing, cabbage & edamame slaw, honey & sriracha mayonnaise	8.95
Baked camembert to share, candied chillies, savory granola, garlic ciabatta <i>GFA</i>	17.50

SHELLS

	½ Kilo	Kilo
Scottish mussels, homemade focaccia		
Thai red curry <i>GFA, DFA</i>	12.95	19.95
White wine, cream, garlic & parsley <i>GFA, DFA</i>	12.95	19.95
Grilled west coast lobster, garlic, lemon & parsley butter, hand cut chips, house salad <i>GFA, DFA</i>	Half 31.95	Whole 59.95
Grilled half shell scallop, garlic & herb butter, rocket & chive crushed potatoes, buttered broccoli <i>GFA, DFA</i>		27.95
Roast seafood platter: Half lobster, Cumbrae oysters stonebass fillet, whole clams, Orkney scallops, prawns, mussels, garlic & parsley butter <i>GFA, DFA</i>		62.95

OYSTERS

Shallot & red wine vinegar <i>GFA, DFA</i>	
Jalapeño and cucumber <i>GFA, DFA</i>	
Grilled, garlic & herb butter <i>GFA, DFA</i>	
one 3.75 six 18.95 twelve 34.95	

SIDES

Hand cut chips, garlic aioli <i>GFA, DFA, VAP</i>	4.65
Hand cut chips, parmesan, truffle mayo <i>GFA</i>	5.25
Broccoli, garlic, chilli <i>GFA, DFA, VAP</i>	5.15
Mac 'n' cheese	5.95
New potatoes, parsley butter <i>GFA, DFA, VAP</i>	5.25
Cauliflower cheese	5.95
Seasonal salad, house dressing <i>GFA, DFA, VAP</i>	4.95

SUNDAY ROAST

(Available every Sunday from 12pm)

Roast of the day, roast potatoes, thyme roasted root vegetables,
Yorkshire pudding, traditional gravy

VAP – Vegan Alteration Possible
GFA – Gluten free option available
DFA – Dairy free 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.

LARGE DISHES

Chargrilled Malaysian chicken, coriander rice, crushed peanuts, lime yoghurt, garlic naan <i>GFA, DFA</i>	16.55
Battered haddock, hand cut chips, minted mushy peas, tartare sauce	17.55
Wagyu beef burger, smoked tomato & bourbon ketchup, cheddar, caramelised onions, tomato, baby gem, hand cut chips <i>GFA, DFA</i>	19.95
Southern fried black bean & lentil burger, crushed avocado, smoked cheddar, coconut & mango chilli jam, baby gem, tomato, hand cut chips <i>VAP, GFA, DFA</i>	15.50
Chargrilled tuna loin, soy & sesame stir fried udon noodles, pak choi, peppers, spring onions, chilli <i>DFA</i>	22.95
Louisiana crusted soft shell crab, guacamole, cajun remoulade, rocket on a brioche bun, hand cut chips, coconut & mango chilli jam	19.95
Baked spinach & sun-blushed tomato gnocchi, mozzarella, artichoke & lemon pesto <i>VAP</i>	18.95
Slow roasted maple glazed pork belly, loaded cheese, onion & chilli potato, sesame fried broccoli <i>GFA</i>	17.95
Minute steak ciabatta, cheddar cheese, caramelised onions, truffle mayo, house salad & slaw <i>GFA, DFA</i>	15.55

FROM THE CHARGRILL

Each of our 28 day aged steaks are served with
hand cut chips, rocket, cherry tomato & parmesan salad *GFA, DFA*

Rib eye steak 250g 32.95 Fillet steak 225g 38.95

Style your steak

Sauces: 3.75

Peppercorn *GFA*, mushroom & garlic *GFA*, chimichurri *GFA, DFA*

Bone marrow butter *GFA, DFA* 3.95

Grilled king prawns & scallops *GFA, DFA* 14.95

Half lobster grilled in garlic, lemon & parsley butter *GFA, DFA* 28.00

DESSERTS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream	8.25
Apple & raspberry tart, boozy black raspberry sauce, Biscoff crumb, vanilla ice cream	8.25
Vanilla crème brûlée, poppy seed shortbread <i>GFA</i>	8.25
Dark chocolate & hazelnut torte, raspberry coulis, chocolate soil, vanilla ice cream <i>DFA VAP</i>	8.25
I.J Mellis artisan cheese: Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, spiced apple butter <i>GFA</i>	11.55

BEVERAGES

	cup	mug
Cup of fresh ground coffee	3.40	4.00
Cappuccino	3.40	4.00
Americano	3.40	4.00
Flat white	3.40	
Mocha		3.50
Café or Iced latte		3.50
Hot chocolate		3.30
Hot chocolate with cookie & marshmallows		4.10
Chai latte		4.00
	single	double
Espresso	2.95	3.55
Macchiato	3.15	3.45
Extra shot of espresso	1.55	
Liqueur coffee		5.75
Liqueur hot chocolate		5.75
	shot	
Add Vanilla, caramel, hazelnut or gingerbread	0.75	
Pot of tea:		
Blended, herbal, fruit or fresh mint		3.25
Add soya, almond, oat milk		0.95

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

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.