

# LUNCH

## SAMPHIRE

BAR • SEAFOOD • GRILL

### SMALL PLATES

Marinated olives <i>GFA, DFA, VAP</i>	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	3.95
Cumbræ oyster (each)	3.25
Sansho pepper & pink grapefruit granita <i>GFA, DFA</i>	
Shallot & red wine vinegar <i>GFA, DFA</i>	
Seared scallops, black pudding, potato & rocket salad, hollandaise	14.95
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	8.95
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	12.75
Cauliflower & spring onion fritters, sumac, pomegranate labneh <i>GFA, DFA, VAP</i>	7.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	6.95
Salt, pepper & chilli squid, aioli, lime	9.95
Chicken liver & whisky pate, drunken raisins, ciabatta crostini, apple & walnut chutney <i>GFA</i>	9.95
Salmon, parsley & spring onion fishcakes, sunblush tomato mayo, rocket & basil salad	10.95

### SHARE

Baked camembert, candied chillies, savoury granola, toasted ciabatta <i>GFA</i>	19.95
Seafood platter: Scottish mussels, clams, king prawns, squid, king scallops, oysters & fish of the day, white wine & garlic butter <i>GFA</i>	39.95
Add whole lobster thermidor 350g	37.00

### LIGHT LUNCH

Homemade soup of the day, house bread <i>GFA, DFA, VAP</i>	6.95
Smashed avocado, poached eggs granary toast, black sesame, basil, crumbled feta, olive oil <i>GFA, DFA</i>	9.95
Florentine benny Poached eggs, toasted muffin, spinach, hollandaise sauce <i>GFA</i>	8.95
Royale benny Poached eggs, toasted muffin, hollandaise sauce Scottish smoked salmon, <i>GFA</i>	12.95
Mature cheddar mac & cheese, crispy onion & Parmesan crumb	6.95
Char sui pork bao bun, toasted sesame, spring onions, pickled carrot <i>DFA</i>	8.95

### BURGERS

<i>Our burgers are served with tomato &amp; baby gem on a sesame brioche bun, hand cut chips &amp; house slaw.</i>	
Jerk chicken, hash browns, crushed avocado, mature cheddar, smoked garlic mayo <i>GFA, DFA</i>	16.95
Guinness beef burger, mature cheddar, caramelised onions, tomato relish <i>GFA, DFA</i>	18.95
Turtle bean & sweet potato burger, mature cheddar, sun blushed tomato mayo <i>VAP, GFA, DFA</i>	15.95

### SIDES

Hand cut chips, smoked garlic may	4.95
Rocket & cherry tomato salad	4.95
Garlic & chilli buttered greens	4.95
Buttered new potatoes	4.95

### FROM THE CHARGRILL

Each of our 32 day aged steaks are served with hand cut chips, balsamic grilled tomato, garlic mushrooms, onion rings, peppercorn sauce		
Ribeye	250g	32.95
Fillet	225g	39.95

### Tomapork

Chargrilled pork loin & belly steak on the bone, black pudding mash, roasted root vegetables, onion rings, apple & cider gravy	24.95
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### LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, roast tomatoes, samphire <i>DFA, GFA</i>	21.95
8 hour braised ox cheek, mustard mash, maple roast vegetables, bone reduction, smoked bacon and onion crumb <i>GFA</i>	23.95
Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce	16.95
Cod, king prawn & shellfish cioppino, new potatoes, samphire, garlic ciabatta <i>DFA, GFA</i>	22.95
Chargrilled lemon & garlic chicken, courgette & mascarpone risotto, sunblushed tomato pesto <i>GFA</i>	19.95
Panko crusted aubergine steak, hand cut chips, rocket & Parmesan salad, balsamic roasted tomato, chimichurri <i>DFA, VAP</i>	16.95
Whole lobster thermidor 350g, hand cut chips, Parmesan & rocket salad <i>GFA</i>	45.00
Slow cooked duck leg, garlic fondant potato, sticky cherry jus, spiced carrot puree, sesame pak choi <i>GFA</i>	23.95

### DESSERTS

Sticky toffee pudding, apple strudel ice cream, salted caramel sauce, <i>GFA, DFA, VAP</i>	6.95
Milk chocolate delice, toasted marshmallow, macerated strawberries	6.95
Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	6.95
Pineapple compote & coconut pavlova, candied pistachios <i>DFA, GFA</i>	6.95
Seasonal selection of three cheeses, oatcakes, red onion chutney <i>GFA</i>	11.95

### CAKE & COFFEE

Available noon-5pm	4.75
Coffee or tea with a homemade cake or fruit scone, jam & cream	
Add soya, almond or oat milk	0.95

### BEVERAGES

	cup	mug
Americano	3.40	4.00
Cappuccino	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
Extra shot of espresso	1.55	
Cortado		3.40
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.*

### SUNDAY ROAST

*Available every Sunday from 12pm*

Roast of the day, traditional gravy, roast potatoes, maple & thyme root vegetables, Yorkshire pudding, herb stuffing *GFA, DFA, VAP*

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

*Please speak to our staff about your allergen requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee there is no risk of cross contamination.*

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.