

SAMPHIRE

BAR • SEAFOOD • GRILL

LUNCH

SMALL PLATES

Marinated olives	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic	3.95
Cumbrae oyster (each)	3.25
Sansho pepper & pink grapefruit granita	3.95
Shallot & red wine vinegar	3.95
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	12.75
Cauliflower & spring onion fritters, sumac, pomegranate labneh	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	9.95
Salmon, parsley & spring onion fishcakes, sunblush tomato mayo, rocket & basil salad	10.95

SHARE

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

LIGHT LUNCH

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

BURGERS

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

LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, roast tomatoes, samphire	21.95
8 hour braised ox cheek, mustard mash, maple roast vegetables, bone reduction, smoked bacon and onion crumb	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	22.95
Chargrilled lemon & garlic chicken, courgette & mascarpone risotto, sunblushed tomato pesto	19.95
Panko crusted aubergine steak, hand cut chips, rocket & Parmesan salad, balsamic roasted tomato, chimichurri	16.95
Whole lobster thermidor 350g, hand cut chips, Parmesan & rocket salad	45.00
Slow cooked duck leg, garlic fondant potato, sticky cherry jus, spiced carrot puree, sesame pak choi	23.95

DESSERTS

Sticky toffee pudding, apple strudel ice cream, salted caramel sauce	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	6.95
Seasonal selection of three cheeses, oatcakes, red onion chutney	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

Americano	3.40	cup
Cappuccino	3.40	4.00
Flat white	3.40	4.00
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	
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	