

S A M P H | R E

Sample Menu

Open Thursday - Sunday

DINNER

SMALL PLATES

Marinated olives GFA, DFA, VAP	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic DFA, VAP	3.95
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	8.95
Cumbrae oyster (each)	3.25
Sansho pepper & pink grapefruit granita GFA, DFA	
Shallot & red wine vinegar GFA, DFA	
Homemade soup of the day, house bread GFA, DFA, VAP	6.95
Seared scallops, black pudding, potato & rocket salad, hollandaise	14.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	6.95
Salmon, parsley & spring onion fishcakes, sunblush tomato mayo, rocket & basil salad	10.95
Cauliflower & spring onion fritters, sumac, pomegranate labneh GFA, DFA, VAP	7.95
Scottish mussels, lemon, white wine, garlic cream, house focaccia GFA, DFA	12.75
Salt, pepper & chilli squid, aioli, lime	9.95
BBQ pulled beef bao bun, crispy onions, toasted sesame, pickled carrot	10.95

SHARE

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

LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, roast tomatoes, samphire DFA, GFA	21.95
Cod, king prawn & shellfish cioppino, new potatoes, samphire, garlic ciabatta GFA, GFA	23.95
Chargrilled lemon & garlic chicken, courgette & mascarpone risotto, sunblushed tomato pesto GFA	19.95
Fillet of beef & mushroom stroganoff, buttered kale, truffle mash, crispy onions	32.95
Slow cooked duck leg, garlic fondant potato, sticky cherry jus, spiced carrot puree, sesame pak choi GFA	23.95
Panko crusted aubergine steak, hand cut chips, rocket & Parmesan salad, balsamic roasted tomato, chimichurri DFA, VAP	16.95
Whole lobster thermidor 350g, hand cut chips, Parmesan & rocket salad GFA	45.00
Mature cheddar mac & cheese, grilled tomato, crispy onion & Parmesan crumb	14.95
8 hour braised ox cheek, mustard mash, maple roast vegetables, bone reduction, smoked bacon and onion crumb GFA	23.95
Whole roasted fish of the day, garlic sautéed new potatoes, chilli & garlic green beans, fennel & orange salsa DFA, GFA	23.95
Crispy pork belly, charred sweetheart cabbage, chive mash, apple & cider jus	19.95

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

BURGERS

<i>Our burgers are served with tomato & baby gem on a sesame brioche bun, hand cut chips & house slaw.</i>
Jerk chicken, hash browns, crushed avocado, mature cheddar, smoked garlic mayo GFA, DFA
Guinness beef burger, mature cheddar, caramelised onions, tomato relish GFA, DFA
Turtle bean & sweet potato burger, mature cheddar, sun blushed tomato mayo VAP, GFA, DFA
16.95
19.95
15.95

SIDES

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

DESSERTS

Sticky toffee pudding, apple strudel ice cream, salted caramel sauce, GFA, DFA, VAP	6.95
White chocolate cheesecake, toasted marshmallow, macerated strawberries	
6.95	
Mango & lime posset, pineapple compote, candied pistachios GFA	
6.95	
Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	
6.95	
Seasonal selection of three cheeses, oatcakes, red onion chutney GFA	
11.95	

BEVERAGES

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, rosemary roast potatoes, herb stuffing, maple & thyme root vegetables, buttered green, Yorkshire pudding