

# SAMPHIRE

BAR • SEAFOOD • GRILL

## DINNER

### SMALL PLATES

Marinated olives <i>GFA, DFA, VAP</i>	4.25
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	4.95
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	9.95
Cumbræ oyster (each)	3.50
Sansho pepper & pink grapefruit granita <i>GFA, DFA</i>	
Shallot & red wine vinegar <i>GFA, DFA</i>	
Homemade soup of the day, house bread <i>GFA, DFA, VAP</i>	7.50
Seared scallops, black pudding, potato & rocket salad, hollandaise	15.95
Oat-crust ed haggis bon bons, whisky & wholegrain mustard mayo	7.50
Cauliflower & spring onion fritters, sumac, pomegranate labneh <i>GFA, DFA, VAP</i>	8.50
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	13.50
Salt, pepper & chilli squid, aioli, lime	10.95
BBQ pulled beef bao bun, crispy onions, toasted sesame, pickled carrot	11.95

### SHARE

Baked camembert to share, 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

### LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, roast tomatoes, samphire <i>DFA, GFA</i>	22.95
Fillet of beef & mushroom stroganoff, truffle mash, buttered kale, crispy onions <i>GFA</i>	32.95
Monkfish tail wrapped in bacon, smoked mussel & saffron risotto, basil & lemon pesto <i>GFA</i>	26.95
Rosemary & Parmesan crusted rack of lamb, baba ganoush, Hassel backs, Mediterranean vegetables, chimmichurri <i>GFA</i>	29.95
Butternut squash & chickpea tagine, chargrilled flatbread, lemon scented cous cous, toasted almonds, pomegranate <i>DFA, VAP, GFA</i>	16.95
Add on: Chargrilled lemon & garlic chicken <i>DFA, GFA</i>	7.50
Whole lobster thermidor 350g, hand cut chips, Parmesan & rocket salad <i>GFA</i>	45.00
Mature cheddar mac & cheese, grilled tomato, crispy onion & Parmesan crumb	16.95
Whole roasted fish of the day, garlic sautéed new potatoes, chilli & garlic green beans, fennel & orange salsa <i>DFA, GFA</i>	27.95
Crispy pork belly, charred sweetheart cabbage, chive mash, apple & cider jus <i>GFA</i>	19.95
Panfried Gressingham duck breast, garlic fondant potato, sticky cherry jus, spiced carrot puree, sesame pak choi <i>GFA</i>	25.95

## SAMPLE MENU

### 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	33.95
Ribeye 500g	63.00
Fillet 225g	41.95

### BURGERS

Our burgers are served with pickle, tomato & baby gem on a sesame brioche bun, hand cut chips & house slaw.

Jerk chicken, hash brown, crushed avocado, mature cheddar <i>GFA, DFA</i>	17.95
Sloppy Jack. Beef burger, Monetary jack, BBQ sauce, caramelised onions <i>DFA, GFA</i>	19.95
Turtle bean & sweet potato burger, mature cheddar, sun blushed tomato mayo <i>VAP, GFA, DFA</i>	15.95

### SIDES

Hand cut chips, sun blushed tomato mayo	4.95
Rocket & cherry tomato salad	4.95
Garlic & chilli buttered greens	4.95
Buttered new potatoes	4.95

### DESSERTS

Sticky toffee pudding, vanilla ice cream, salted caramel sauce, <i>GFA, DFA, VAP</i>	7.50
White chocolate cheesecake, pistachio cream, macerated strawberries, candied pistachios	7.50
Mango & lime posset, pineapple compote, toasted coconut <i>GFA</i>	7.50
Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	7.50
Seasonal selection of three cheeses, oatcakes, red onion chutney <i>GFA</i>	11.95

### BEVERAGES

Americano	cup	3.50	mug	4.20
Cappuccino		3.65		4.20
Flat white		3.65		
Mocha				3.75
Café or Iced latte				3.65
Hot chocolate				3.65
Hot chocolate with cookie & marshmallows				4.40
Chai latte				4.20
	single		double	
Espresso	3.00		3.60	
Extra shot of espresso	1.55			
Cortado				3.80
Liqueur coffee				7.95
Liqueur hot chocolate				7.95
	shot			
Add Vanilla, caramel, hazelnut or gingerbread	0.80			
Pot of tea: Blended, herbal, fruit or fresh mint				3.50
Add soya, almond, oat milk				1.00

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, herb stuffing, maple & thyme root vegetables, Yorkshire pudding *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.