

SAMPHIRE

BAR • SEAFOOD • GRILL

LUNCH

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
Cumbræ oyster (each)	3.50
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	15.95
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	9.95
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	13.50
Cauliflower & spring onion fritters, sumac, pomegranate labneh <i>GFA, DFA, VAP</i>	8.50
Oat-crust ed haggis bon bons, whisky & wholegrain mustard mayo	7.50
Salt, pepper & chilli squid, aioli, lime	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>	7.50
Smashed avocado, poached eggs, granary toast, black sesame, basil, roasted cherry tomatoes, olive oil <i>GFA, DFA</i>	10.95
Florentine benny Poached eggs, toasted muffin, spinach, hollandaise sauce <i>GFA</i>	9.95
Royale benny Poached eggs, toasted muffin, hollandaise sauce, Scottish smoked salmon <i>GFA</i>	14.95
Mature cheddar mac & cheese, crispy onion & Parmesan crumb	8.95
Steamed bao bun, BBQ pulled beef, toasted sesame, spring onions, pickled carrot <i>DFA</i>	11.95

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, Monterey 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

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*

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

LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, roast tomatoes, samphire <i>DFA, GFA</i>	22.95
Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce	19.95
Fillet of beef & mushroom stroganoff, truffle mash, buttered kale, crispy onions <i>GFA</i>	32.95
Rosemary & Parmesan crusted rack of lamb, baba ganoush, Hassel backs, Mediterranean vegetables, chimichurri <i>GFA</i>	29.95
Monkfish tail wrapped in bacon, smoked mussel & saffron risotto, basil & lemon pesto <i>GFA</i>	26.95
Crispy pork belly, charred sweetheart cabbage, chive mash, apple & cider jus <i>GFA</i>	19.95
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
Panfried Gressingham duck breast, garlic fondant potato, sticky cherry jus, spiced carrot puree, sesame pak choi <i>GFA</i>	25.95

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

CAKE & COFFEE

Available noon-5pm	
Coffee or tea with a homemade fruit scone or cake, jam & cream	
Add soya, almond or oat milk	1.00

BEVERAGES

	cup	mug
Americano	3.50	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.

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.