SAMPHIRE

BAR • SEAFOOD • GRILL

SAMPLE MENU

Samphire Supper Club

Two courses, one tempting price.
Choose 1 small dish and 1 large dish for £25
T&C's apply, selected dishes only,
highlighted with " 🦀 symbol"

SMALL PLATES

Marinated olives *GFA, DFA, VAP* 4.25

Rustic Italian focaccia, extra virgin olive oil & balsamic *DFA, VAP* 4.95

Cumbrae oysters (each) 3.50
Natural with shallot & red wine vinegar *GFA, DFA*
Grilled with seaweed butter, Parmesan & pancetta crumb

Soup of the day, house bread *GFA, DFA, VAP* 7.50

🦀 Smoked haddock, leek & potato Cullen Skink, house bread *GFA* 12.50

Salt & chilli squid rings, garlic aioli, spring onions, lime 10.95

🦀 Pulled beef birria tostada, avocado purée,
drop peppers, queso fresco, lime *GFA, DFA* 12.50

🦀 Salmon, courgette & chive fishcakes,
garlic aioli, sun-blushed tomato & rocket salad 12.95

🦀 Cauliflower & chickpea pakora, lemon,
spiced onions, smoked tomato relish *GFA, DFA, VAP* 8.50

Korean fried chicken,
gochujang ketchup, toasted sesame, pickled vegetables, lemon 9.95

Pork & garlic chive dumplings,
chilli crisp, sesame & mung bean salad 12.95

Scottish mussels, lemon,
white wine & garlic cream, house focaccia *GFA, DFA* 13.50

🦀 Panko crusted halloumi, smoked aubergine purée,
pomegranate molasses, rocket, rose petals 9.50

King prawn pil pil, parsley, lemon,
chargrilled ciabatta, garlic aioli *GFA* 12.95

Seared scallops, sweetcorn purée, smoked paprika oil
roasted red pepper & charred corn salsa *GFA* 15.95

200g Grilled split langoustines,
garlic & herb butter, rocket & lemon *GFA* 15.95

Oven-baked Camembert, candied chillies, savoury granola,
toasted ciabatta to share 19.95

SIGNATURE SHARERS

Seafood Platter

Scottish mussels, clams, king prawns, langoustines, squid, king scallops,
oysters, fish of the day, white wine & garlic butter *GFA, DFA* 43.95
Add 500g Scottish lobster, garlic & herb butter 37.00

Butchers Platter

Chargrilled chicken breast, crispy pork belly, flat iron steak,
8-hour slow cooked lamb leg, haggis bon bons, buttery mash,
sesame green beans, maple roasted roots, blistered tomatoes,
braised red cabbage, peppercorn sauce 50.00

SIDES

Hand cut chips, garlic aioli, chilli jam *GFA, DFA* 4.95
Battered onion rings 4.95
Sun-blushed tomato, rocket & Parmesan salad *GFA* 4.95
Mature cheddar mac & cheese, crispy onion crumb 8.95
Garlic & chilli buttered greens *GFA* 4.95
Buttered new potatoes *GFA* 4.95

FROM THE CHARGRILL

Each of our 32 day aged steaks are served with hand cut chips,
sun blushed tomato, rocket & Parmesan salad, peppercorn sauce

Ribeye 250g 33.95
Fillet 225g 41.95

Surf up your Turf

Four whole garlic king prawns 10.00
Three pan fried scallops 13.00
Three grilled langoustines 15.00
Half grilled Scottish lobster 19.00
All cooked in garlic & herb butter

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*

LARGE DISHES

Angus beef burger, Monterey jack, caramelised onions,
BBQ sauce, brioche bun, tomato, baby gem, pickle,
hand cut chips, house slaw *GFA, DFA* 19.95

Chargrilled chicken souvlaki, garlic butter flatbread,
sun-blushed tomatoes, rocket, sumac, tzatziki, hand cut chips, house slaw 21.95

🦀 Pan-fried fish of the day, sautéed new potatoes, chorizo,
samphire, green beans, roasted cherry tomatoes, mojo verde *GFA* 22.95

8-hour braised ox cheek, haggis bon bons, cheddar mash,
braised red cabbage, smoked bacon & pearl onion jus *GFA* 23.95

Beer battered haddock, hand cut chips,
crushed peas, tartare sauce, lemon 19.95

🦀 Chargrilled chicken breast, honey & sesame glaze, pak choi,
stir fried bang bang noodles, cracked peanuts, chilli, lime *DFA* 21.95

🦀 Beef & chestnut mushroom ragu, tagliatelle,
Grana Padano, chive & onion crumb *DFA* 21.95

🦀 Crispy pork belly, black pudding, roasted roots,
dauphinoise potatoes, apple & cider jus 19.95

Whole jerk roast fish of the day, sweet potatoes fries,
blistered cherry tomatoes, pineapple & lime salsa *GFA, DFA* 27.95

🦀 Thai massaman coconut curry, new potatoes, carrots,
toasted peanuts, garlic flatbread, coriander rice
Served with:
Sticky tamarind glazed aubergine *GFA, DFA, VAP* 19.95
Slow cooked duck leg *GFA, DFA* 22.95

Goats cheese, butternut squash & sage lasagne,
Napolitana sauce, garlic ciabatta 18.95

Grilled 500g Scottish lobster, garlic & herb butter, rocket,
sun-blushed tomato & Parmesan salad, hand cut chips, charred lemon *GFA* 45.00

400g Grilled split Scottish langoustines, garlic & herb butter,
shallot crushed new potatoes, sun-blushed tomato & Parmesan salad,
charred lemon *GFA* 32.95

DESSERTS

Sticky toffee pudding, salted caramel sauce,
vanilla ice cream *GFA, DFA, VAP* 7.50

Biscoff cheesecake, caramelised apples,
cinnamon streusel 7.50

Honey & hibiscus crème brûlée,
clementine cookie *GFA* 7.50

Cherry & vanilla fruit pudding,
brandy caramel, vanilla ice cream 7.50

Seasonal selection of three cheeses,
oatcakes, red onion chutney *GFA* 11.95

CAKE & COFFEE 5.95

Available noon-5pm
Coffee or tea with a homemade fruit scone, jam & cream or cake
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.