

A LA CARTE MENU

STARTERS

Gamba Fish Soup

Our house recipe; slowly simmered hand-picked white crab claw meat with stem ginger ~ 15
(GF) (DF)

Gambas Pil Pil

Head-on king prawns, gently steamed before being finished under the grill in fragrant garlic and chilli-infused olive oil. Served with thick-cut toasted artisan sourdough, lightly rubbed with fresh garlic ~ 15
(can be made GF) (DF)

Arbroath Smokies

Traditional hardwood-smoked Scottish haddock folded with creamy Crowdie cheese into a delicate pâté, rolled in pistachio & pink peppercorns. Served with handcrafted oatcakes accompanied by quince & apple salad ~ 18
(GF)

Salmon & Scallop Sashimi

Hand-sliced salmon and king scallops dressed in a vibrant citrus ponzu delicately infused with Laphroaig whisky. Served with a crisp kohlrabi and ikura salad, tossed in a subtle wasabi dressing, finished with scallop coral oil ~ 19
(GF) (DF)

Dressed Portland Crab

Exceptional Portland crab, lightly dressed with lemon, fresh herbs and a hint of chilli, served over a chilled cucumber and mint gazpacho enriched with crème fraîche. Accompanied by a vibrant Malfi blood orange gel and crisp Melba toast ~ 24
(GF)

Half Kilo Pot of Mussels

Confit garlic & white wine (GF) or sauce mariniere (GF)(DF) ~ 18

6 Lindisfarne Oysters

Fresh daily from the Holy Island. Served natural, with golden apple balsamic and grated apple, or choice of our Midori & Limoncello pearls for something lighter and more playful ~ 25
(GF) (DF)

Tartare of Tuna

A Gamba classic. Diced fresh tuna with sun blush tomatoes, goat's cheese, spring onions and sesame seeds, salty and sweet with Asian notes. Served with our Bloody Mary sorbet ~ 18
(GF)(can be made DF)

Smoked Chicken Salad

Delicately smoked chicken breast paired with a vibrant beetroot and mango salad, seasonal baby leaves and a crisp Sicilian cannoli filled with whipped goat's cheese. Finished with candied walnuts and an aged balsamic glaze ~

19

(can be made GF & DF)

MAINS

Pan-Roasted Halibut

Butter-roasted halibut served atop slow-braised beef shin, cooked for up to eight hours with red wine and silverskin onions until tender. Accompanied by caramelised balsamic shallots and a silky charred onion purée ~ 37

(GF) (DF)

Blackened Cod

Miso-marinated cod, cured in soy, sake and sweet miso before roasting to a delicate caramelisation. Served in a traditional akamiso broth with tofu, king oyster mushroom, pak choi, fragrant jasmine rice and finished with spring onions and toasted sesame ~ 40

(Can be made GF) (DF)

Whole Roasted Sea Bass

Whole Sea bass marinated in fragrant chermoula dressing consisting of coriander, parsley, preserved lemon, cumin and smoked paprika, then oven roasted. Served with crisp baby potatoes, olives, chickpeas and crumbled feta ~ 34

(GF) (can be made DF)

Seared King Scallops

Perfectly seared scallops served over delicate orzo pasta with Norwegian prawns in a tarragon pesto velouté. Finished with roasted squash purée, Parmesan foam and toasted pine nuts ~ 38

Lemon Sole Meunière

Sole fillets are dredged in flour and pan-fried to a light crust, then finished in brown butter with Norwegian prawns, lilliput capers, fresh lemon and parsley. A classic for good reason ~ 36

(GF)(can be made DF)

Lemon Sole Grilled

A whole sole filleted and brushed lightly with butter and grilled, lemon.

Nothing more ~ 36

(GF) (DF)

Monkfish & King Scallops En Papillote

Steamed over spring onion, soy and oyster sauce with fresh ginger and lemon. The fish and scallops cook gently in their own juices. A longstanding

Gamba favourite ~ 38

(DF)

Half Scottish Lobster

Served with your choice of garlic butter or Thermidor, a rich cheese sauce with mustard gratinated under the grill, served with chips ~ 40
(GF)

Kilo Pot of Mussels

Confit garlic (GF) & white wine or sauce marinier (GF) (DF), served with chips ~ 32

Fillet of Scotch Beef Surf & Turf

8oz Scotch fillet steak cooked to your liking, alongside king prawns and king scallops in garlic butter, with a sweet soy finish ~ 56
(can be made GF & DF)

SIDES - 6

Gamba Chips

Chunky, skin-on, twice-cooked
(GF) (DF)

Caesar Salad

Sourdough croutons, anchovies, shaved parmesan and romaine lettuce
(can be made GF & DF)

Sweet Potato Colcannon Mash

Sauteed cabbage & onion
(GF) (DF)

Tenderstem Broccoli

Tahini & Lemon Dressing
(GF) (DF)

GEORGE MEWES CHEESE

Selected by Glasgow's own fromager, George Mewes.

Served with Peter Yard Crackers, Apple, Quince ~ 16

Comte 18 Months

Butterscotch aromas with a Hint of Toast, Nutty and Sweet with a Long Creamy Finish. Firm, Slightly Grainy and Very Dense Ivory to Yellow Paste

Tunworth

Handcrafted, Pasteurised, Camembert-Style, Masterpiece

1924

Meadow Sweet Aroma, Farmy Notes, Sweet, Grainy and Rich with a Bold Salty Finish

Ragstone

Fudgy Goat's Milk, Lemony Flavours, Reminiscent of Crème Fraiche
(GF)

DESSERTS 10.50

Autumn Fruit Pavlova

A crisp meringue with a compote of the season's finest autumn fruits and Chantilly, topped off with a caramel apple ice cream.

(GF) (can be made DF)

Warm Sticky Toffee Pudding

A Gamba classic. Butterscotch, Vanilla ice-cream.

Chocolate Basque Cheesecake

A luxuriously baked Basque cheesecake made with a blend of dark and milk chocolate, finished with a light chocolate ganache and Amarena cherries.

(can be made GF & DF)

Lemon & Stem Ginger Posset

Silky lemon posset infused with warming stem ginger, served with crisp cinder toffee.

(GF)

Affogato Ice cream, espresso.

Need we say more?

(Add your chosen liqueur £3 supplement) (GF)

(GF) Gluten-free. (DF) Dairy-free.

Please inform your server of any special dietary requirements.

A discretionary 12.5% service charge will be added to parties of six or more

To accompany your dessert and coffee, may we suggest:

DESSERT WINE

Nelson Family Special Late Harvest Chenin Blanc

Ripe pineapple, dried apricots and ripe peach with a delicious, honeyed note

75ml 10.50 375ml Btl 41

Pedro Ximenez, San Emilio, Jerez

Intense dried fruit character, a dessert on its own and delicious poured over vanilla ice cream.

75ml 10.50

Quady Elysium Black Muscat 2023, California

Dark ruby red colour, intense sweet black fruits, ideal with a chocolate dessert.

75ml 10.50 375ml Btl 41

Sticky Mickey Late Harvest Sauvignon Blanc Eradus 2024

Opulent aromas of apricots, dried fruit and honey on the nose

75ml 10.50

POST DINNER COCKTAILS

Fino Jarana Sherry/ Emilio Lustav Jerez 7.95

Aqua De Gamba 17

Delamotte Champagne, Elderflower liqueur

Gamba Mary 13

Vodka, Tomato Juice, Seasoning

Mezcal Negroni 13

Mezcal, Vermouth, Campari

Strawberry Daiquiri 13

Rum, Strawberry, Lime

Lemon Bon Bon 13

Limoncello, Vodka, Butterscotch, Pineapple

Spicy Mango Margarita 13

Tequila, Cointreau, Mango, Spiced Mango

Spritz 13

Hugo - St Germain, Mint, Prosecco, Sod

Limoncello - Limoncello, Prosecco, Soda

Blood Orange - Malfy Blood Orange Gin, Prosecco, Soda

French Martini 13

Vodka, Chambord, Pineapple

Rusty Nail 13

Scotch Whisky, Drambuie, Bitters

Please ask your server for classics & mocktails.

PORT

Cockburn's Fine Ruby Port 8.50

Fonseca 2008 LBV 9.00

BRANDY

Hennessy VS £6.00

Hennessy XO £18.50

Remy Martin VSOP £7.50

Courvoisier VSOP £8.50

Hine VSOP £7.50

Armagnac £7.50

Jules Clarion £6.00

Avallen Calvados £7.50

SEAFOOD PROVENANCE

Beef – Tranent

Cod – Shetland, North Sea

Crabmeat – Portland, Dorset

Halibut – North Atlantic

Lemon Sole – Northeast Atlantic

Lobster – West Coast Scotland

Monkfish – Scotland

Oysters – Lindisfarne

Prawns – Mediterranean

Salmon – Scotland

Scallops – Orkney

Seabream – Mediterranean

Stonebass – North Sea

Tuna – Sri Lanka