

# SAMPHIRE

SEAFOOD BAR & GRILL

## DINNER

FRIDAY - SUNDAY 12PM - 10PM

### SNACKS

Marinated Provençal olives <i>GFA, DFA, VAP</i>	3.85
Rustic Italian bread, extra virgin olive oil & balsamic <i>DFA, VAP</i>	3.65
Black haggis bon bons, whisky & wholegrain mustard mayonnaise	4.95

### SMALL DISHES

Soup of the day, house bread <i>GFA, DFA, VAP</i>	5.95
King prawn pil pil, garlic & chilli oil, aioli, ciabatta <i>GFA, DFA</i>	11.95
Salt, pepper & chilli squid, aioli, lime	8.95
Pan seared scallops, black haggis bon bons, crispy leeks, garlic roasted squash purée	15.95 / 25.95
Moqueca (mo-kek-a) Brazilian coconut, chilli, tomato & lime fish stew: Mussels, king prawn, monkfish, octopus & clams, coriander rice & toasted garlic ciabatta	9.95 / 20.95
Lemon & herb crusted goats cheese, caramelised balsamic onions, mixed leaves, roasted red peppers	8.55
Charred cauliflower bao buns, gochujang ketchup, spring onions, cracked peanuts, napa kimchi <i>DFA, VAP</i>	8.55
Baba ganoush, toasted pine nuts, garlic flatbread, mint oil, pomegranate molasses <i>VAP, DFA, GFA</i>	8.25
Hot smoked cured salmon salad, roasted beetroot, crispy capers, pickled cucumber, lemon & dill crème fraîche <i>GFA</i>	9.95
Torched whole sardines, salsa verde, charred lemon, sourdough	8.95
Japanese fried chicken, sesame dressing, cabbage & edamame slaw, sriracha mayonnaise	8.55
Baked camembert to share, candied chillies, savory granola, garlic ciabatta <i>GFA</i>	16.95
Scottish mussels, white wine, cream, garlic & parsley <i>GFA, DFA</i>	11.75

### OYSTERS

Shallot & red wine vinegar <i>GFA, DFA</i>	
Grilled, garlic & herb butter <i>GFA, DFA</i>	
one 3.45    six 16.95    twelve 31.95	

### FROM THE CHARGRILL

Each of our 28 day aged steaks are served with  
hand cut chips, rocket & cherry tomato salad *GFA, DFA*

Rib eye steak 280g 31.95      Fillet steak 225g 37.00

Style your steak

Sauces: 3.50

Peppercorn *GFA*, mushroom & garlic *GFA*, chimichurri *GFA, DFA*

Grilled king prawns & scallops *GFA, DFA* 13.95

Half lobster grilled in garlic, lemon & parsley butter *GFA, DFA* 27.00

### SIDES

Hand cut chips, garlic aioli <i>GFA, DFA, VAP</i>	4.30
Hand cut chips, parmesan, truffle mayo <i>GFA</i>	4.95
Broccoli, garlic, chilli <i>GFA, DFA, VAP</i>	4.70
Mac 'n' cheese	4.95
New potatoes, parsley butter <i>GFA, DFA, VAP</i>	4.70
Cauliflower cheese	4.70
Seasonal salad, house dressing <i>GFA, DFA, VAP</i>	4.25

*VAP – Vegan Alteration Possible  
GFA – Gluten free option available  
DFA – Dairy free option available*

*Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.*

### LARGE DISHES

Roast seafood platter: Half lobster, whole clams, oysters, scallops, prawns, mussels, garlic & parsley butter <i>GFA, DFA</i>	49.95
Pistachio crusted rack of lamb, bubble & squeak, rosemary carrots, mint & red wine jus	23.95
Chargrilled Malaysian chicken, toasted coconut rice, crushed peanuts, lime yoghurt, garlic naan <i>GFA, DFA</i>	17.95
King prawn tempura, hand cut chips, garlic aioli, coconut & mango chilli jam	20.95
Wagyu beef burger, smoked tomato & bourbon ketchup, cheddar, caramelised onions, tomato, baby gem, hand cut chips <i>GFA, DFA</i>	19.95
Southern fried black bean & lentil burger, crushed avocado, smoked cheddar, coconut & mango chilli jam, baby gem, tomato, hand cut chips <i>VAP, GFA, DFA</i>	15.95
Slow cooked featherblade of beef, leek mash, Innis & Gunn ale gravy, buttered kale, crispy onions	20.95
Garlic fried sea bass fillet & black tiger prawns, confit shallot & pink peppercorn crushed new potatoes, shrimp velouté, wilted greens <i>GFA, DFA</i>	21.95
Wild mushroom risotto, stilton crumble, toasted pine nuts, black truffle oil <i>GFA</i>	16.95
Slow roasted maple glazed pork belly, loaded cheese, onion & chilli potato, sesame fried broccoli <i>GFA</i>	18.95
Grilled west coast lobster, garlic, lemon & parsley butter, hand cut chips, house salad <i>GFA, DFA</i>	Half 27.00    Whole 49.95

### SUNDAY ROAST

*(Available every Sunday from 12pm)*

Roast of the day, roast potatoes, thyme roasted root vegetables,  
Yorkshire pudding, traditional gravy 17.95

### DESSERTS

Milk panna cotta, honey & thyme syrup, charred plum, honeycomb brittle <i>GFA</i>	7.95
Sticky toffee pudding, salted caramel sauce, vanilla ice cream	7.95
Eton mess, fruit of the forest compote, frosted almond flakes, orange Chantilly cream <i>DFA, GFA</i>	7.95
Vanilla crème brûlée, poppy seed shortbread <i>GFA</i>	7.95
Dark chocolate & hazelnut tart, raspberry coulis, chocolate soil, vanilla ice cream <i>DFA, VAP</i>	7.95
I.J Mellis artisan cheese: Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, onion chutney <i>GFA</i>	10.95

### BEVERAGES

	cup	mug
Cup of fresh ground coffee	3.20	3.90
Cappuccino	3.20	3.90
Americano	3.20	3.90
Flat white		3.20
Mocha		3.30
Café or Iced latte		3.30
Hot chocolate		3.10
Hot chocolate with cookie & marshmallows		3.90
Chai latte		3.80
	single	double
Espresso	2.75	3.25
Macchiato	2.95	3.25
Extra shot of espresso	1.35	
Liqueur coffee		5.35
Liqueur hot chocolate		5.35
	Shot	
Add Vanilla, caramel, hazelnut or gingerbread	0.75	
Pot of tea:		
Blended, herbal, fruit or fresh mint		3.10
Add soya, almond, oat milk		0.75

Hot beverages are made with semi skimmed or full fat milk.

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.