

SAMPHIRE

BAR • SEAFOOD • GRILL

DINNER

SMALL PLATES

Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	3.95
Cumbræ oyster, sansho pepper & pink grapefruit granita <i>GFA, DFA</i>	3.25
King Scallop & black pudding Rockefeller	6.95
Korean-fried chicken, toasted sesame, lemon, gochujang ketchup	7.95
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	12.75
Oat crusted haggis bon bons, whisky & wholegrain mustard mayonnaise	3.95
Lime & coriander corn ribs, sour cream, feta, chipotle butter <i>GFA, DFA, VAP</i>	4.95
Salt, pepper & chilli squid, aioli, lime	9.95
Wild game & smoked bacon terrine, oatcakes, red onion & balsamic chutney <i>GFA, DFA</i>	7.95
Hand cut chips, smoked garlic mayonnaise <i>GFA, VAP, DFA</i>	3.95

SHARE

Baked camembert to share, candied chillies, savoury granola, toasted ciabatta <i>GFA</i>	19.95
Shellfish platter: Scottish mussels, clams, king prawns, squid, King scallops & oysters, white wine & garlic butter <i>GFA</i> Add half lobster	35.95 29.95

FROM THE CHARGRILL

Mixed grill – double lamb chop, bacon steak, black pudding, Cumberland sausage, fried egg, grilled tomato, garlic mushrooms, pink peppercorn sauce, hand cut chips	25.95
Toma-pork steak, black pudding mash, Honey glazed root vegetables, Bramley apple & cider jus	23.95
250g ribeye steak, hand cut chips, grilled tomato, garlic mushrooms, onion rings, pink peppercorn sauce	32.95
225g fillet steak, hand cut chips, grilled tomato, garlic mushrooms, onion rings, pink peppercorn sauce	38.95

BURGERS

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

Jerk chicken, hash browns, crushed avocado, cayenne & lime mayo, baby gem	14.95
Aberdeen Angus beef burger, mature cheddar, caramelised onions, smoked garlic mayo <i>GFA, DFA</i>	16.95
Cajun crusted bean & beetroot burger, stilton, baby gem, sun blushed tomato mayo <i>VAP, GFA, DFA</i>	14.95

LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, confit tomatoes, green beans <i>DFA, GFA</i>	18.95
Maple glazed pork belly, cheese & chilli loaded potato, smoked bacon green beans, maple jus	17.95
Chargrilled Thai yellow chicken breast, coriander rice, sesame pak choi, lime yoghurt, garlic butter naan <i>DFA, GFA</i>	17.95
Parmesan & herb crusted lamb rack, chive mash, buttered green beans, red wine & mint jus	28.95
Butternut squash, mascarpone & lemon risotto, crispy kale, candied pumpkin seeds, basil pesto <i>DFA, GFA, VAP</i>	16.95
Slow braised duck leg, bubble & squeak mash, roasted roots, spiced carrot puree, orange jus	23.95
Whole paper-baked sea bass, tomato & fennel salsa, lemon green beans, buttered baby potatoes	24.95
Mature cheddar mac & cheese, grilled tomato, crispy onion & parmesan crumb	14.95
Half grilled lobster, garlic, lemon & parsley butter, hand cut chips, aioli, tomato & rocket salad	33.95

SUNDAY ROAST

Available every Sunday from 12pm

Roast of the day, rosemary roast potatoes, herb stuffing, maple roasted root vegetables, green beans, Yorkshire pudding, traditional gravy

DESSERTS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream <i>DFA, VAP, GFA</i>	7.95
Raspberry & vanilla crème brûlée, coconut macaroon <i>GFA</i>	7.95
Chocolate orange truffle torte, berry compote, vanilla ice cream <i>VAP, DFA</i>	7.95
White chocolate cheesecake, peanut butter popcorn, dark cacao soil, macerated strawberries	7.95
Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, red onion chutney <i>GFA</i>	11.95

BEVERAGES

	cup	mug
Americano	3.40	4.00
Cappuccino	3.40	4.00
Flat white	3.40	
Mocha		3.50
Café or Iced latte		3.50
Hot chocolate		3.30
Hot chocolate with cookie & marshmallows		4.10
Chai latte		4.00
	single	double
Espresso	2.95	3.55
Extra shot of espresso	1.55	
Liqueur coffee		5.75
Liqueur hot chocolate		5.75
	shot	
Add Vanilla, caramel, hazelnut or gingerbread	0.75	
Pot of tea: Blended, herbal, fruit or fresh mint		3.25
Add soya, almond, oat milk		0.95

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.