

SAMPLE MENU

SAMP HIRE

BAR • SEAFOOD • GRILL

Thursday Sunday 5pm – 10pm

Feb-ulous! 2 dishes for the price of 1 until 12th February

on all specially selected items marked with a **🍴**, the cheapest item will be free. Thursday 5pm – 7pm, Friday Noon until 7pm, Sunday 5pm – 10pm.
One offer per two people. Maximum of 8 people. EXCLUSION: Cannot be used in conjunction with any other offer, including Black Friday vouchers, Black Friday Getaway or Date Night promotions. Subject to availability.

DINNER

SMALL PLATES

Marinated olives <i>GFA, DFA, VAP</i>	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	3.95
Cumbræ oyster (each)	3.25
Sansho pepper & pink grapefruit granita <i>GFA, DFA</i>	
Shallot & red wine vinegar <i>GFA, DFA</i>	
Soup of the day, house focaccia <i>GFA, DFA, VAP</i>	6.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	6.95
Korean-fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	7.95
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	12.75
Satay monkfish cheek skewer, bell peppers, napa kimchi, garlic mayonnaise	11.95
Cauliflower & spring onion fritters, sumac, pomegranate, labneh <i>GFA, DFA, VAP</i>	7.95
Salt, pepper & chilli squid, aioli, lime	9.95

SHARE

Baked camembert to share, candied chillies, savoury granola, toasted ciabatta <i>GFA</i>	19.95
Seafood platter: Scottish mussels, clams, king prawns, squid, king scallops, fish of the day & oysters, white wine & garlic butter <i>GFA</i>	39.95
Add Whole lobster thermador 350g	32.00

LARGE DISHES

🍴 Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, confit tomatoes, samphire <i>DFA, GFA</i>	19.95
🍴 Panko crusted pork tenderloin, bacon green beans, smoked cheddar & chive mash, maple jus	18.95
Fillet of beef medallions stroganoff, truffle mash, crispy onions, buttered kale <i>GFA</i>	29.95
Pan seared scallops, black pudding, crispy smoked bacon, colcannon mash, lemon-garlic cream	33.00
🍴 Crispy breaded aubergine steak, sun blushed tomato & mascarpone risotto, basil & lemon pesto <i>DFA, VAP</i>	16.95
Whole lobster thermador 350g, skinny fries, Parmesan & rocket salad <i>DFA, GFA</i>	39.95
🍴 Mature cheddar mac & cheese, grilled tomato, crispy onion & Parmesan crumb	14.95
Whole roasted sea bass, parsley buttered new potatoes, garlic & shallot broccoli, fennel & orange salsa <i>DFA</i>	23.95
🍴 12 hour slow cooked lamb leg, creamy parmesan polenta, maple roasted roots, zaatar, bone jus reduction <i>GFA</i>	22.95

SUNDAY ROAST

Available every Sunday from 12pm
From 18.95

Roast of the day, traditional gravy, rosemary roast potatoes, herb stuffing, maple & thyme root vegetables, buttered green, Yorkshire pudding

FROM THE CHARGRILL

Each of our 32 day aged steaks are served with hand cut chips, grilled tomato, garlic mushrooms, onion rings, peppercorn sauce.

Rump 250g	22.00
🍴 Ribeye 250g	32.95
Sirloin 250g	33.95
Fillet 225g	38.95

OROCO PIER STEAK INDULGENCE

INCLUDES: A 32 day aged steak sharer of your choice with hand cut chips & peppercorn sauce for two

two 250g rump	40.00
two 250g sirloin	62.00
two 225g fillet	72.00
one 500g ribeye steak*	60.00

*Minimum cook time 30minutes for medium – well done

PLUS 1 side per person:

Beer battered onion rings, garlic mushrooms, rocket salad, truffle mayo & parmesan hash browns, haggis bon bons

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, mature cheddar, smoked garlic mayo <i>GFA, DFA</i>	15.95
Wagyu beef burger, mature cheddar, caramelised onions, tomato relish <i>GFA, DFA</i>	19.95
🍴 Turtle bean & sweet potato burger, mature cheddar, sun blushed tomato mayo <i>VAP, GFA, DFA</i>	14.95

SIDES

Hand cut chips, smoked garlic mayonnaise	4.95
Rocket & cherry tomato salad	4.95
Garlic & chilli buttered greens	4.95
Buttered new potatoes	4.95

DESSERTS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream <i>DFA, VAP, GFA</i>	6.95
Vanilla & maple crème brûlée, white chocolate & cranberry cookie	6.95
Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	6.95
Caramelised white chocolate cheesecake, blueberry compote, Cointreau mascarpone	6.95
Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, red onion chutney <i>GFA</i>	11.95

BEVERAGES

Americano	cup	3.40	mug	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			
Cortado				3.40
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.