

SAMPHIRE

SAMPLE MENU

Friday – Sunday 12pm – 5pm

BAR • SEAFOOD • GRILL

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.

LUNCH

SMALL PLATES

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

SHARE

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

LIGHT LUNCH

Soup of the day, house focaccia <small>GFA, DFA, VAP</small>	6.95
🍷 Smashed avocado, poached eggs granary toast, black sesame, basil, crumbled feta, olive oil <small>GFA, DFA</small>	9.95
🍷 Florentine benny poached eggs, toasted muffin, spinach, hollandaise sauce <small>GFA</small>	8.95
🍷 Royale benny poached eggs, toasted muffin, hollandaise sauce Scottish smoked salmon, <small>GFA</small>	12.95
Shellfish & smoked bacon chowder, spring onions, chives, house focaccia	9.95
Mature cheddar mac & cheese, crispy onion & Parmesan crumb	6.95
🍷 Seared strips of beef on soft baguette, horseradish mayonnaise, onion jam, tomatoes, rocket	13.95

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, mature cheddar, smoked garlic mayo <small>GFA, DFA</small>	15.95
Wagyu beef burger, mature cheddar, caramelised onions, tomato relish <small>GFA, DFA</small>	18.95
🍷 Turtle bean & sweet potato burger, mature cheddar, sun blushed tomato mayo <small>VAP, GFA, DFA</small>	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

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

LARGE DISHES

🍷 Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, confit tomatoes, samphire <small>DFA, GFA</small>	19.95
🍷 Cumberland sausage wheel, smoked cheddar & chive mash, roasted garlic root vegetables, onion gravy	15.95
🍷 Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce	16.95
Pan seared scallops, black pudding, crispy smoked bacon, colcannon mash, lemon-garlic cream	33.00
🍷 Confit duck leg, hasselback baby potatoes, chilli greens, carrot puree & sticky cherry jus <small>GFA</small>	21.95
🍷 Malaysian crispy breaded aubergine steak, cracked peanuts, coriander rice, chargrilled flatbread <small>DFA, VAP</small>	16.95
Whole lobster thermador 350g, skinny fries, Parmesan & rocket salad <small>DFA, GFA</small>	39.95

DESSERTS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream <small>DFA, VAP, GFA</small>	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 <small>GFA</small>	11.95

CAKE & COFFEE

Available noon-5pm	
Coffee or tea with a homemade cake or fruit scone, jam & cream	
Add soya, almond or oat milk	0.95

BEVERAGES

Americano	cup	mug
Cappuccino	3.40	4.00
Flat white	3.40	4.00
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

Add Vanilla, caramel, hazelnut or gingerbread	shot	
Pot of tea: Blended, herbal, fruit or fresh mint	0.75	
Add soya, almond, oat milk		3.25
		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.