

SAMPLE MENU

SAMP H I R E

Friday—Sunday

BAR • SEAFOOD • GRILL

LUNCH

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>	
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	6.95
Korean-fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	8.95
Scottish mussels, lemon, white wine, garlic cream, house focaccia <i>GFA, DFA</i>	12.75
Satay monkfish skewer, bell peppers, napa kimchi, aioli	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, 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	37.00

LIGHT LUNCH

Soup of the day, house focaccia <i>GFA, DFA, VAP</i>	6.95
Mashed avocado, poached eggs granary toast, black sesame, basil, crumbled feta, olive oil <i>GFA, DFA</i>	9.95
Florentine benny	
Poached eggs, toasted muffin, spinach, hollandaise sauce <i>GFA</i>	8.95
Royale benny	
Poached eggs, toasted muffin, hollandaise sauce	
Scottish smoked salmon, <i>GFA</i>	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 <i>GFA, DFA</i>	15.95
Wagyu beef burger, mature cheddar, caramelised onions, tomato relish <i>GFA, DFA</i>	18.95
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

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, balsamic grilled tomato, garlic mushrooms, onion rings, peppercorn sauce.

Ribeye 250g	33.95
Fillet 225g	39.95

TOMAPORK STEAK

Loin of pork & belly steak on the bone, bramley apple cider sauce, black pudding mash, honey glazed root vegetables 24.00

OROCO PIER STEAK INDULGENCE

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

two 250g ribeye	63.00
two 225g fillet	75.00
one 600g sirloin on the bone	68.00

PLUS 1 side per person:

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

LARGE DISHES

Pan-seared fish of the day, garlic sautéed new potatoes, pea & basil puree, confit tomatoes, samphire <i>DFA, GFA</i>	19.95
Crispy pork belly, charred sweetheart cabbage, parmentier potatoes, hazelnut romesco, black pudding crumb	18.95
Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce	16.95
Pan fried king scallops, prosecco sauce, spinach & clam linguini	33.00
Panko crusted aubergine steak, hand cut chips, rocket & parmesan salad, balsamic roast tomato, chimichurri <i>DFA, VAP</i>	16.95
Whole lobster thermador 350g, hand cut chips, Parmesan & rocket salad <i>DFA, GFA</i>	45.00
Pan fried duck breast, sticky cherry jus, hasselback baby potatoes, spiced carrot puree, charred broccoli <i>DFA</i>	23.95

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, pistacchio crumb, vanilla ice cream	6.95
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
CAKE & COFFEE	4.75

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
	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.