

# S A M P H I R E

SEAFOOD BAR & GRILL

## SHARING BOARDS

Signature Sharer: Langoustines,

Scottish smoked salmon, oat crusted haggis bon bons, smoked duck and pickled beetroot, with blackberry chutney, lemon and dill mayo and oatcakes† 23.95

Cured meats, Spanish black pudding, char-grilled vegetables, marinated olives and pesto mozzarella balls, with chilli oil, balsamic vinegar and olive oil crostini† 18.95

Chickpea falafel, char-grilled marinated vegetables and mixed olives, with butternut and harissa hummus, lemon and parsley dressing and flatbreads 16.95

## STARTERS

Butternut and harissa hummus with roasted chickpeas and flatbreads † 6.45

Soup of the day served with ciabatta† 4.75

Cod, potato and parsley fish cake with sun-blushed tomato mayonnaise 6.95

Black haggis scotch egg with Arran mustard and whisky mayonnaise 6.45

Salt and pepper squid with lime and roasted garlic aioli† 6.75

Warm salad of black pudding, smoked pancetta and baby new potatoes, with a fried quail's egg and Béarnaise sauce 6.45

Duck liver parfait with orange and apricot chutney and toasted ciabatta† 6.85

Potted shrimps, granary bread, cayenne pepper 6.45

Roasted whole black tiger prawns with chilli and garlic\* 8.45

## SHELLS

Roast shellfish platter: half lobster, langoustines, tiger prawns, scallops, oysters, mussels and cockles in garlic, parsley and lemon butter\* 44.95

Whole roasted west coast lobster with hand cut chips and house salad.† Choose from; garlic and parsley butter\* or Thermidor sauce 39.95

Split whole langoustines grilled with garlic, lemon and parsley butter\* Small 15.45 Large 29.95

Pan seared scallops with cauliflower purée, crispy pancetta, dried seaweed and buttered mash\* 19.95

## MUSSEL POTS

Scottish mussels cooked in a sauce of your choice.

Choose from;

White wine, cream, garlic and parsley.\*  
Thai red curry.

Sweet chilli, white wine and garlic.  
½ Kilo 8.45 Kilo 15.95

## OYSTERS

Fine oysters from Scottish waters

Choose from;

Natural, with lemon.\*

Shallot and red wine vinegar.\*  
Chilli, coriander and lime zest.\*

Kilpatrick: grilled with bacon, Tabasco and spices.\*  
Single 2.25 6 Oysters 12.95 Dozen 24.95

## FROM THE CHAR-GRILL

Coley fillet with chorizo, potato and mixed bean stew 15.95

8oz prime fillet of beef with mushroom ragu, braised shallot, dauphinoise potatoes and a red wine jus† 28.95

Sirloin steak with roasted tomatoes, flat cap mushroom, onion rings and hand cut chips†  
8oz 22.95 12oz 27.95

Add your choice of the following to your steak:

Langoustine, scallop and garlic and herb butter\* 4.95

Peppercorn sauce 1.95

Béarnaise sauce\* 1.95

## MAINS

Whole sea bream stuffed with fragrant Thai herbs and chilli, baked en papillot, served with new potatoes and tenderstem broccoli\* 19.95

Chicken breast wrapped in parma ham, stuffed with brie and cranberry, chive mash, green beans served with a chicken & thyme jus 16.95

Duck breast on satay noodles, pak choi, peppers, peanuts and fresh lime 17.95

Cauliflower, potato and chickpea curry on cashew spiced rice & flat bread 14.95

Lamb rump with red pepper, courgette and red onion ratatouille with green puy lentils 15.95

Crab, chive and 'nduja salami risotto\* 13.95

Warm salad of chargrilled chicken, kale, rocket, sweetcorn, pomegranate and sunflower seeds with a parmesan dressing 15.95

## SIDES

Hand cut chips with garlic aioli 3.45

Wilted greens\* 3.95

House salad\* 3.45

New potatoes with herb butter\* 3.45

Chilli and garlic green beans\* 3.95

## DESSERTS

Chocolate fondant with orange Chantilly cream 6.45

*Freshly baked to order, please be aware this dish takes 15 minutes to prepare*

Cereal milk panna cotta with apple compote and granola 5.95

Sticky toffee pudding with salted caramel sauce and vanilla ice cream 5.95

Vanilla cheesecake, raspberry coulis and lemon sorbet 6.45

Dark chocolate iced parfait, coconut brittle and glazed pineapple 5.95

A selection of fine cheese with apple compote and oatcakes† 9.25

*Why not try pairing our cheese plate with a Scottish malt whisky flight?  
Ask your server for more details*

## AFTER DINNER COCKTAILS

### Strawberry Shortcake

Amaretto Disaronno, crème de cacao, strawberries and cream 6.95

### Barney Rubble

Baileys, crème de menthe, vanilla ice cream and cookies 7.75

### Cranachan Martini

Absolut Raspberri vodka, Glayva, raspberries and cream 6.95

### Rum and Raisin Martini

Havana Especial rum, Pedro Ximenez, Cointreau and cream 6.95

### Espresso Martini

Choose a base of vodka, rum or tequila, shaken with Kahlua and espresso 6.95

## Samphire Specialty Dishes

### Prosecco and Seafood Platter

**Available every Tuesday from 6pm - 10pm**

Includes a glass of Prosecco each.

Including:

Mussels, tiger prawns, scallops, oysters, clams & seabass.

Accompanied by bread and hand cut chips.

£35 per couple

Enjoy the full bottle of prosecco for an extra £10

### Steak for Two

**Available every Wednesday from 6pm - 10pm**

Two 10oz Sirloin steaks with flat cap mushrooms cherry vine tomatoes & peppercorn sauce.

Accompanied by hand cut chips, chilli green beans and onion rings.

£45 per couple

Add on a 125ml glass of wine - £3.40 per person

Choose from Trebbiano-Ugni Blanc, Sangiovese red, Sangiovese rose.

### Sharing Roast

**Available every Sunday from noon- 10pm**

Sunday roast with pan jus.

Accompanied by honey glazed baby carrots, minted peas, roast potatoes and Yorkshire puddings.

£24 per couple

Add on a 125ml glass of wine - £3.40 per person

Choose from Trebbiano-Ugni Blanc, Sangiovese red, Sangiovese rose.