

SAMPHIRE

SEAFOOD BAR & GRILL

STARTERS

Cod, potato and parsley fishcake
with sun-blushed tomato mayonnaise 6.45

Butternut and harissa hummus with
roasted chickpeas and flatbreads† 5.95

Caramelised onion & feta tart with a walnut crumb 6.15

Potted shrimps, granary bread, cayenne pepper 6.45

Soup of the day served with ciabatta† 4.25

Black haggis scotch egg with arran mustard
and whisky mayo 6.45

Salt and pepper squid with lime
and roasted garlic aioli† 6.25

Duck liver parfait with orange & apricot chutney
served with toasted ciabatta 6.85

SHELLS

Split whole langoustines grilled in garlic,
lemon and parsley butter with house salad*
Small 13.95 Large 27.95

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

Moules Frites 9.95

A half kilo of Scottish mussels cooked in a sauce of your choice, served with
hand cut chips. Choose from;

White wine, cream, garlic and parsley. †

Thai red curry.

Sweet chilli, white wine & garlic sauce.

FOR SHARING

Roast shellfish Platter, half lobster, tiger prawns, scallops, oysters, mussels,
and cockles in garlic, parsley and lemon butter* 44.95

Signature Sharer: Two grilled split langoustines, Scottish smoked salmon, oat
crusted haggis bon bons, smoked duck and pickled beetroot, with blackcurrant
chutney, lemon and dill mayonnaise, and oatcakes† 21.95

Cured meats, Spanish black pudding bites, char-grilled vegetables, marinated
olives & pesto mozzarella balls, chilli oil, balsamic vinegar and olive oil crostini†
16.95

Chickpea falafel, char-grilled Mediterranean vegetables
and marinated olives, with sun-blushed tomato hummus,
lemon and parsley dressing and flatbreads† 14.95

FROM THE CHAR-GRILL

Sirloin steak with roasted cherry tomatoes,
hand cut chips and peppercorn sauce†
8oz 21.45 12oz 26.95

Steak burger with Bloody Mary ketchup, baby gem,
tomato and Isle of Mull cheddar
served with hand cut chips† 12.95
Coley fillet with chorizo, potato & mixed bean stew 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

BRUNCH

Potted crab meat and crayfish in Thermidor sauce, baked with a breadcrumb
crust, served with granary soldiers 12.95

Eggs Benedict 7.95

Two poached eggs with Hollandaise sauce on a toasted English muffin.

Served with your choice of;

Wilted spinach and flat cap mushroom†

Smoked haddock†

Parma ham†

Smashed avocado on toasted granary with two poached eggs, roasted
tomatoes and flat cap mushroom† 8.95

Asian noodle salad topped with crushed peanuts and
ginger, sesame and soy dressing* Choose from;

Salt and pepper squid† 13.45

Crispy chicken 11.95

Char-grilled minute steak sandwich with Swiss cheese,
caramelised onion jam and English mustard mayonnaise on toasted ciabatta.
Served with hand cut chips and house salad† 9.95

Chickpea falafel and sun-blushed tomato hummus wrap, lemon and parsley
dressing, hand cut chips and house salad 9.45

MAINS

Half west coast lobster grilled with garlic, lemon and
parsley butter, hand cut chips and house salad† 19.95

Bang bang chicken on sesame fried noodles with
pak choi, beansprouts, peppers and fresh lime 12.95

Smoked haddock on creamed mash with
soft poached egg and mild cheese sauce* 12.95

Lamb rump with red pepper, courgette and red onion
Ratatouille with green puy lentils 13.95

Battered haddock with crushed peas,
hand cut chips and homemade tartare sauce 12.95

Crab, chive and 'nduja salami risotto* 13.95

Cauliflower, potato, chickpea curry with cashew and cumin spiced rice served
with flat bread 12.95

Wild mushroom risotto with rocket
and a poached egg 11.95

Samphire Specialty Dishes

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 glass of wine - £3.40 per person

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

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 glass of wine - £3.40 per person