

# Sam's

## WATERSIDE

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### APERITIF

Louis Pommery English Rose **14**  
Lavender Mojito (non-alc) **9.5**  
Frozen Watermelon Margarita **9.5**  
Sam's Bloody Maria **13.5**

### OYSTERS & SEAFOOD

Shell On King Prawns, Marie Rose Sauce **15.5**  
Carlingford (Ireland)  
Six **28** / Twelve **56**  
Cumbrae (Scotland)  
Six **28** / Twelve **56**

### FOR THE TABLE

Parmesan Churros **6.5**  
Warm Sourdough, Longley Butter **6**  
Crispy Polenta, Ricotta, Pickled Courgette & Pine Nuts **7.5**  
Dorset Crab Toasts **15**  
Taramasalata & Crudités **7**

### STARTERS

Gazpacho, Feta Mousse, Black Olive Crumb, Basil Oil **9.5**  
Grilled Courgette, Goat's Curd, Pickled Red Onion, Sultanas, Pine Nuts, Basil Oil **13.5**  
Burrata, Heritage Tomato, Tapenade **14.5**  
Hereford Beef Tartare, Sourdough Crisps **16**  
Sea Bream Crudo, Melon & Citrus Dressing, Pickled Fennel, Cucumber **14.5**

### SUNDAY ROAST

Hereford 28-Day Aged Beef Sirloin, Horseradish **32.5**  
Rare Breed Free Range Pork Belly, Apple Sauce **29**  
Devonshire Free-Range Chicken Breast **29**  
*All served with Yorkshire Pudding, Roast Potatoes, Carrots, Cauliflower Cheese,  
Summer Greens & Gravy*

### MAINS

Charred Hispi Cabbage, White Bean & Tahini Puree, Hazelnut, Shallots, Chilli **17.5**  
Hot Smoked Salmon Salad, Pickled Courgette, Fennel, Trout Roe, Almonds **16/24**  
Cornish Hake, Saffron Beurre Blanc, Mussels, Roasted Red Pepper, Samphire **32**  
Twice-Baked Montgomery Cheddar Souffle, Mixed Leaves Salad **21**

### SIDES

Roast Potatoes **6.5**  
Roast Carrots **6.5**  
House Salad, French Dressing **6**  
Heritage Tomato & Onion Salad **6.5**  
Summer Greens **6.5**  
Cauliflower Cheese **6.5**