

Sam's

WATERSIDE

APERITIF

Louis Pommery English Rose **14**
Lavender Mojito (non-alc) **9.5**
Negroni **13**

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**
Shetland Mussels, Nduja Sauce, Samphire, Toasted Sourdough **13/19.5**
Hot Smoked Salmon Salad, Pickled Courgette, Fennel, Trout Roe, Almonds **16/24**

MAINS

Charred Hispi Cabbage, White Bean & Tahini Puree, Hazelnut, Shallots, Chilli **17.5**
Crab & Mascarpone Ravioli, Chilli, Basil **16.5/25**
35 Day Dry Aged Rib Eye, Fries, Béarnaise Sauce **39.5**
Sam's Cheeseburger & Fries **19.5**
Chargrilled Lamb Rump, Sumac Labneh, Aubergine, Carrot, Pomegranate, Mint Jus **32**
Twice-Baked Montgomery Cheddar Souffle, Mixed Leaf Salad **21**
Cornish Hake, Saffron Beurre Blanc, Mussels, Roasted Red Pepper, Samphire **32**

SIDES

French Fries **6**
House Salad, French Dressing **6**
Heritage Tomato & Onion Salad **6.5**
Charlotte Potatoes, Seaweed Butter **6.5**
Sautéed Green Beans, Toasted Almonds **6.5**

WEEKEND SPECIAL

**Chateaubriand (450g), French Fries, House Salad,
with a choice of Peppercorn, Chimichurri or Béarnaise Sauce (To Share) £80**

A discretionary 12.5% gratuity will be added to your bill. 100% of all gratuities go to our staff

If you have any food allergies or intolerances, please speak to a member of staff before ordering