



MENUS

A La Carte Menu

Welcome to Gamba, arguably the best seafood restaurant in Glasgow. Our menus all feature seasonal ingredients as we aim to update them every six weeks to reflect Scotland's natural larder. We have full gluten, dairy and lactose-free a la carte menus available. Please inform your server of any special dietary requirements.

As a three star Sustainable Restaurant Association champion we truly care about the fish we serve and its journey to plate. Here's some information about the fish provenance on our menus.

Fish provenance

- | | |
|-------------------------------------|--|
| 1. Oysters – Cumbrae | 8. Sea bass – Turkey / Mediterranean |
| 2. Tuna – Sri Lanka | 9. Scallops – Shetland / Mull |
| 3. Brown shrimps – UK, North sea | 10. Lobster – Scotland / Troon |
| 4. Crabmeat – Portland / Dorset | 11. Salmon – Scotland |
| 5. Mussels – Scotland, Lochleven | 12. Sea Bream – Turkey / Mediterranean |
| 6. Lemon Sole – Scotland, Peterhead | 13. Prawns – Norway |
| 7. Hake – Scotland, Peterhead | 14. Monkfish – Scotland, Scrabster |

STARTERS

Fish soup, Portland crabmeat, prawn dumplings, coriander, stem ginger 10.00
Plum tomato, red pepper & goats cheese soup 7.50

Six Cumbrae Rock oysters, over crushed ice 14.50 (GF)

Sashimi of yellowfin tuna, wasabi, pickled ginger, soy dip 13.50 (GF)

Tartaré of line-caught sea bass, goats cheese, chives, sesame, tomato & basil sorbet 9.50 (GF)

Hot smoked salmon pate, caper & citrus crème fraiche, pickled cucumber, rye crackers 8.50 (GF)

Dressed white Portland crabmeat, brown shrimp Marie-Rose, caper berries 14.00 (GF)

Sweet pickled herring, apple, beetroot salad, silver anchovies, horseradish dressing 7.50 (GF)

Stornoway black pudding, pancetta, roast vine tomato, quails eggs, garlic balsamic 8.00

Roquefort, French bean, pear, chicory, toasted macadamia, maple dressing 7.00 (GF)

MAINS

Lemon sole simply grilled or méunière 23.00 (GF)

Whole roasted sea bream, grilled red pepper, brown shrimps, capers, garlic oil, balsamic 18.00 (GF)

Monkfish & King scallops, ginger & spring onion, steamed in paper 24.00

Isle of Gigha halibut, peat smoked haddock, Portland crabmeat, asparagus, coral cream, tarragon 23.50(GF)

Roast Shetland cod, spiced fennel, mussel, garden pea stew, pearl couscous 18.50

Seared hand-dived King scallops, celeriac & apple puree, curry oil 24.00 (GF)

Line-caught fillet of sea bass, toasted feta, watermelon, crab, pine kernel salad, basil dressing 18.50 (GF)

Half Scottish lobster Thermidor, rooster chips 28.00 (GF)

Fillet of Scotch beef, peppered shitake mushrooms, grilled camembert, chips (GF) 34.00

Barley, broad beans, asparagus, parmesan & pesto risotto 11.00

SIDES

Hand – cut Rooster chips 3.50

Creamed buttery mash 3.50

Broccoli, oyster sauce 4.00

Plum tomato, carrot, sesame salad 4.00

CHEESE PLATE with pear quince 10.50 (GF)

Saint Agur – Blue cheese from Auvergne region. Buttery texture with a subtle spicy taste

Golden cross – Creamy English goat's cheese. Soft and delicate

Cambus O'may – Cheddar style cheese. Strong dairy and mountain flavours

Vignotte – Triple cream French cheese - made from cow's milk from the Champagne – Ardennes region, slightly lemon taste

DESSERTS

Warm carrot pudding, citrus cream cheese, marmalade ice cream 7.50

Bitter chocolate tart, caramel, peanut butter ice cream 7.50

Perthshire strawberries, strawberry sorbet, basil syrup, mascarpone, meringues 7.00

Lemon & rosemary posset, blueberry compote, almond crumble 7.50

Poached figs, Marsala wine, vanilla & honeycomb crème fraiche, 7.00 (GF)

(GF) – denotes dishes that are gluten free

A discretionary 10% service charge will be added to parties of 6 or more.

Gluten Free A La Carte Menu

We also have dairy free and lactose free versions of our a la carte menu at Gamba

STARTERS

Sweet potato, chilli soup, honey crème fraiche 6.00

Six Cumbrae rock oysters over crushed ice 13.00

Sashimi of yellowfin tuna, wasabi, pickled ginger, tomato dip 13.00

Tartare of wild sea bass, goats cheese, sundried tomato, sesame, apple sorbet 9.50

Marrbury smoked salmon, crabmeat, mango & brown shrimp Marie Rose 13.50

Sardine pate, tomato, lemon, rye crackers 7.50

Plate of Parma ham, rocket, shaved parmesan, olive oil, aged balsamic, pickled walnuts 9.50

Baked crotin of goats cheese, red onion & orange marmalade, walnut salad 8.00

MAINS

Lemon sole simply grilled 22.00

Whole roasted black banded Sea Bream, spiced baby peppers, pine kennels, mussels, chilli honey soy dressing 18.50

Roast Shetland Cod, citrus gravy, broad beans, asparagus, prawns 19.00

Isle of Ghigha Halibut, yellow pepper fish cream, white crabmeat, tomato pesto 24.00

Hand – dived king scallops, crumbled feta, watermelon, brown shrimp salad, Israeli cous cous, sesame 23.00

Grey mullet pan-fried, blanched almonds, smoked haddock, capers, lime 17.00

Roast loin of Dornoch venison, roast apple, port gravy, rosemary, black pudding mash 25.00

SIDES

Hand-cut Rooster chips 3.50

Leek & cheddar mash 4.00

Chantanay carrots, sugar snap peas, mint butter 4.00

Heritage tomato, parmesan & red onion salad, aged balsamic 4.50

CHEESE PLATE with tomato & apple chutney 9.50

Mull cheddar – a strong, nutty cheddar with a creamy texture from Isle of Mull

Blue de Auvergne – A classic blue cheese from the Auvergne region in France

Delice de Cremier- This soft, creamy, buttery cheese is from the Champagne & Burgundy region

Valencay – This is a goats cheese from the Touraine region in France

DESSERTS

Frozen Scottish raspberries, white chocolate sauce 7.50

Iced Banana parfait, rum soaked raisins 6.50

Vanilla panna cotta, elderflower & lime soaked strawberries. 7.00

A discretionary 10% service charge will be added to parties of 6 or more.

Luncheon Menu

Our great value seafood lunch menu. Sample Derek's incredible cooking in Glasgow. Our menus are updated every six weeks. We have full gluten, dairy and lactose-free options available. Please inform your server of any special dietary requirements.

Available Monday to Friday, 12noon – 2.15 pm

We also have a Saturday Lunch menu available

Gamba Lunch Menu

2 course £19 3 course £22

STARTERS

Fish soup, crabmeat, stem ginger, coriander

Tomato, red pepper & goats cheese soup

Hot smoked salmon, pickled cucumber, cornichons, dill crème fraiche (GF)

Brown shrimp, crab, mango cocktail, chilli jam

.....

MAINS

Simply grilled Grey sole, tartare sauce, Rooster chips (GF)

Crisp fried Sea bream, Ceasar salad, Norwegian prawns, quails eggs (GF)

Roast Hake, spiced fennel stew, mussels, asparagus, crabmeat, fragrant rice (GF)

Guinea fowl breast, barley, baby onions, chorizo, orange, turnip mash (GF)

Sides

Hand-cut Rooster chips 3.50

Toasted goats cheese mash 4.00

Long stem broccoli, oyster sauce 4.00

Heritage tomato, red onion, parmesan salad, balsamic 4.50

.....

DESSERTS

Saint Agur, Cambus O'May, Vignotte, apricot chutney

Lemon, rosemary & blueberry posset (GF)

Passion fruit & cherry sorbets

Warm soft chocolate cake, mascarpone ice cream

(GF) Gluten Free Dish.

Market Menu

Our market menu is updated every six weeks and features market fresh dishes at a great value price. Dine with us to sample Derek's two AA rosette dishes. Three courses including a 175ml glass house wine £30

Available Sunday – Thursday: 12- 2:30pm, 5 – 10pm,

Friday, Saturday: 12 – 2:30pm, 5 – 6:15pm

Includes 175 ml glass of Torrontés or Cabernet Sauvignon

Fish soup, crabmeat, stem ginger, coriander

Plum tomato, red pepper & goats cheese soup

Hot smoked salmon, pickled cucumber, cornichons, dill crème fraiche (GF)
Stornoway black pudding, pancetta, roast vine tomato, quails eggs, garlic balsamic
.....

Simply grilled Grey sole, tartare sauce, Rooster chips (GF)
Isle of Gigha halibut, peat smoked haddock, Portland crabmeat, asparagus, coral cream, tarragon (GF)
Crisp fried Sea bream, Ceasar salad, Norwegian prawns, quails eggs (GF)
Guinea fowl breast, barley, baby onions, chorizo, orange, turnip mash (GF)

Sides

Hand – cut Rooster chips 3.50
Creamed buttery mash 3.50
Broccoli, oyster sauce 4.00
Plum tomato, carrot, sesame salad 4.00

.....

Saint Agur, Cambus O'May, Vignotte, apricot chutney
Lemon, rosemary & blueberry posset (GF)
Passion fruit & cherry sorbets (GF)
Warm soft chocolate cake, mascarpone ice cream (GF)
Please note that a discretionary 10% service charge is added to tables of 6 or more
(GF) denotes Gluten free

Saturday Lunch

Before or after shopping in Glasgow city centre why not enjoy our great value Saturday lunch menu at Gamba? Full gluten, dairy and lactose-free menus are available.

3 courses £24

includes 125ml glass of house wine

STARTERS

Fish soup, crabmeat, stem ginger, coriander

Tomato, red pepper & goats cheese soup

Hot smoked salmon, pickled cucumber, cornichons, dill crème fraiche (GF)

Brown shrimp, crab, mango cocktail, chilli jam

.....

MAINS

Simply grilled Grey sole, tartare sauce, Rooster chips (GF)

Crisp fried Sea bream, Ceasar salad, Norwegian prawns, quails eggs (GF)

Roast Hake, spiced fennel stew, mussels, asparagus, crabmeat, fragrant rice (GF)

Guinea fowl breast, barley, baby onions, chorizo, orange, turnip mash (GF)

Sides

Hand-cut Rooster chips 3.50
Toasted goats cheese mash 4.00

Long stem broccoli, oyster sauce 4.00

Heritage tomato, red onion, parmesan salad, balsamic 4.50

.....

DESSERTS

Saint Agur, Cambus O'May, Vignotte, apricot chutney

Lemon, rosemary & blueberry posset (GF)

Passion fruit & cherry sorbets

Warm soft chocolate cake, mascarpone ice cream

(GF) Gluten Free Dish.