



Fresh, Seasonal & Local

The Best of East Anglia

Starters

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| BEETROOT SOUP WITH CHIVE CRÈME FRAICHE (V,M) | 9 |
| SPRING VEGETABLE SOUP WITH BROAD BEANS, PEAS, COURGETTE, SAVOY CABBAGE, CARROTS (C,SO,V,VE) | 9 |
| CHEESE SOUFFLÉ WITH BABY GEM SALAD (M,G,E,SU,V) | 9 |
| MOZZARELLA SALAD WITH BROAD BEANS, KALAMATA OLIVES AND MOZZARELLA (SO,SU,M,V,MU) | 9 |
| ROASTED BEETROOT WITH ORANGE, CARROT, RADISH & TORCHED GOATS' CHEESE (ALSO AVAILABLE AS A MAIN) (M,SU) | 9/16 |
| RISOTTO PRIMAVERA WITH ASPARAGUS, BROAD BEANS, PEAS, MINT & PARMESAN (ALSO AVAILABLE AS A MAIN) (SO,LU,SU,M,V) | 9/16 |
| TOMATO AND BASIL BRUSCHETTA ON TOASTED SOURDOUGH BREAD (G,V,VE) | 9 |
| BROAD BEANS BRUSCHETTA WITH GRATED PARMESAN ON TOASTED SOURDOUGH BREAD (G,M,V) | 9 |

Sides

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| SEASONAL VEGETABLES | 6 |
| ZUCCHINI FRITTI | 6 |
| CHUNKY CHIPS | 6 |
| FRENCH FRIES | 6 |
| GREEN SALAD | 6 |
| GARLIC BREAD | 6 |

Mains

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| MELANZANE ALLA PARMIGIANA BAKED AUBERGINE WITH TOMATO SAUCE & MOZZARELLA PARMESAN (M,V) | 17 |
| CHICKEN PAILLARD WITH SAUTÉED CHERRY VINE TOMATOES, WILTED SPINACH, CHILLI & FRENCH FRIES (G) | 20 |
| PAN FRIED FILLET OF SEABASS WITH CRUSHED MINTED NEW POTATOES, CAPONATA & SALSA VERDE (F,SU,C) | 19 |
| SPRING LAMB CUTLETS WITH DAUPHINOISE POTATO, RATATOUILLE & ROSEMARY JUS (M,C,SU) | 24 |
| SPAGHETTI WITH CHOPPED PARSLEY, GARLIC, CHILLI & GRATED PARMESAN (G,E,M,V) | 14 |
| COUSCOUS WITH ROASTED SUMMER VEGETABLES, ALMONDS, RAISINS, CHOPPED PARSLEY, CORIANDER & FRESH MINT (V,VE,G,TN) | 14 |

Old Favourites

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| STEAK FRITES WITH ROASTED VINE TOMATOES & GREEN PEPPERCORN SAUCE (M,SU,C) | 25 |
| HOUSE-MADE 8OZ BEEF BURGER WITH ONION MARMALADE, BRIOCHE BUN, TOMATO & LETTUCE, SERVED WITH FRENCH FRIES (G,E,M,SU) | 16 |
| SAMPHIRE GIN BATTERED HADDOCK WITH CHUNKY CHIPS, MUSHY PEAS & TARTARE SAUCE (F,M,G,SO,SU) | 19 |
| SAUSAGE & MASH WITH ONION GRAVY (G,C,M,SU) | 15 |

PLEASE INFORM US ON CONFIRMING OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS YOU OR YOUR GUESTS HAVE.
FOR YOUR INFORMATION AND REASSURANCE,
ALL DISHES SHOW WHICH POTENTIAL ALLERGENS THEY MAY CONTAIN:
E=EGG; MO=MOLLUSCS; CR=CRUSTACEAN; C=CELERY; M=MILK; F=FISH; TN=TREE NUTS; SO=SOYA; SE=SESAME;
SU=SULPHITES; PE=PEANUTS; MU=MUSTARD; G=GLUTEN; V=DISHES SUITABLE FOR VEGETARIANS; LU=LUPIN; VE= DISHES
SUITABLE FOR VEGAN



SAMPHIRE RESTAURANT
AT THE COUNTY HOTEL



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Desserts

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| WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM (G,M,E,SO,LU) | 9 |
| APPLE & RHUBARB CRUMBLE WITH VANILLA ICE OR VANILLA CUSTARD (G,M,SO) | 10 |
| TIRAMISU WITH WHITE CHOCOLATE BRITTLE (E,G,SU,M) | 9 |
| SUMMER PAVLOVA WITH BERRIES, CHANTILLY CREAM, RASPBERRY SAUCE & STRAWBERRY SORBET (E,M) | 9 |
| LEMON POSSET WITH RASPBERRIES & CANTUCCI BISCUIT (E,M,G,V) | 9 |
| BRITISH CHEESE BOARD WITH GRAPES, CELERY, CHUTNEY & CRACKERS (M,G,SO) | 12 |
| VEGAN CHOCOLATE FUDGE CAKE WITH VEGAN CHOCOLATE SAUCE (V,VE,G,SO) | 9 |
| SELECTION OF SAFFRON ICE CREAM & SORBETS (SO,M,E,LU) | 7 |

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FRESHLY BREWED NEWBY TEA OR GROUND COFFEE & PETIT FOURS

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