



## SAMPHIRE RESTAURANT AT THE COUNTY HOTEL



Fresh, Seasonal & Local  
The Best of East Anglia

### Starters

MINTED PEA & WATERCRESS SOUP WITH CRISPY ONION (SO,LU,G,V,VE)	9
BEEF CARPACCIO WITH ROCKET, SHAVED PARMESAN & LEMON (M,SU)	10
CHEESE SOUFFLÉ WITH MUSHROOMS & HEART BABY GEM SALAD (ALSO AVAILABLE AS A MAIN) (M,G,E,SU,V)	9/16
MOZZARELLA SALAD WITH BROAD BEANS & ROCKET LEAF (M,V)	9
CALAMARI FRITTI WITH AIOLI MAYO (MO,E,G,SU)	9
GRILLED ASPARAGUS & POACHED EGG WITH HOLLANDAISE SAUCE (E,SU,M,V)	9
RISOTTO PRIMAVERA WITH ASPARAGUS, BROAD BEANS, PEAS, MINT & PARMESAN (ALSO AVAILABLE AS A MAIN) (SO,LU,SU,M,V)	9/16

### Sides

FRESH BREAD WITH OLIVE OIL & BALSAMIC VINEGAR DIP	3
SEASONAL VEGETABLES	6
ZUCCHINI FRITTI	6
CHUNKY CHIPS	6
FRENCH FRIES	6
GREEN SALAD	6
GARLIC BREAD	6

### Mains

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	18
GRILLED FILLET OF SEABASS WITH SAMPHIRE, HERB-CRUSHED NEW POTATOES, LEMON & SALSA VERDE (E,G,TN,M)	18
PAN SEARED FILLET OF SALMON WITH CHARGRILLED ASPARAGUS, MINTED CRUSHED NEW POTATOES, LEMON & DILL CRÈME FRAICHE SAUCE (F,M,SU)	18
ESSEX RACK OF LAMB WITH FRESH PEAS, ASPARAGUS & SALSA VERDE (SO,LU,SU)	25
SPAGHETTI WITH PESTO SAUCE (E,G,TN,M,V)	12

### Old Favourites

STEAK FRITES WITH ROASTED VINE TOMATOES & GREEN PEPPERCORN SAUCE (M,SU,C)	24
HOUSE-MADE 8OZ BEEF BURGER WITH ONION MARMALADE, BRIOCHE BUN, TOMATO & LETTUCE SERVED WITH FRENCH FRIES (G,E,M,SU)	15
HAYMANS GIN BATTERED HADDOCK WITH CHUNKY CHIPS, MUSHY PEAS & TARTAR SAUCE (F,M,G,SO,SU)	18

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



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### Desserts

WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM (G,M,E,SO,LU)	8
YOGURT & VANILLA PANNA COTTA WITH POACHED RHUBARB & SHORTBREAD (M)	9
APPLE TART TATIN WITH THYME, BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (M,G,SO,LU,E)	10
TIRAMISU WITH WHITE CHOCOLATE BRITTLE (E,G,SU,M)	10
SUMMER PAVLOVA WITH BERRIES, CHANTILLY CREAM, RASPBERRY SAUCE & STRAWBERRY SORBET (E,M)	9
BRITISH CHEESE BOARD WITH GRAPES, CELERY, CHUTNEY & CRACKERS (M,G,SO)	12
SELECTION OF SAFFRON ICE CREAM & SORBETS (SO,M,E,LU)	7
FRESHLY BREWED NEWBY TEA OR GROUND COFFEE & PETIT FOURS	4

### Dessert Wines

	ABV	50ML
TAYLORS LBV PORT, 2017 A ROUNDED AND SMOOTH PORT WITH DARK FRUIT FLAVOURS. PERFECT TO FINISH ANY MEAL	20%	4.4
COCKBURN'S FINE PORT WITH RICH AROMAS AND FLAVOURS OF RED FRUIT AND AN INTENSE BUT BALANCED MOUTHFEEL	20%	4

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