

SAMPHIRE

Restaurant

Fresh, Seasonal & Local
The Best of East Anglia

Starters

CREAM OF BUTTERNUT SQUASH SOUP TOPPED WITH SAUTÉED WILD MUSHROOM & PARMESAN CROUTONS	9
BURRATA WITH ROASTED CHERRY TOMATO, DELICA PUMPKIN & THYME	10
CHEESE SOUFFLÉ SERVED WITH HEART BABY GEM SALAD (ALSO AVAILABLE AS A MAIN)	9/16
GIROLLE MUSHROOM RISOTTO WITH GRATED PARMESAN CHEESE (ALSO AVAILABLE AS A MAIN)	9/17
ROASTED DELICA PUMPKIN & BEETROOT WITH TORCHED GOAT'S CHEESE CURD, RED CHARD, CANDIED WALNUT & BALSAMIC VINAIGRETTE (ALSO AVAILABLE AS A MAIN)	8/15

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	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	18
PUMPKIN PANSOTTI WITH RICOTTA, GRATED PARMESAN & BROWN BUTTER SAGE	17
PAN SEARED GRESSINGHAM DUCK BREAST WITH ROASTED HERITAGE BABY BEETROOT, PURPLE SPROUTING BROCCOLI, FONDANT POTATO & CHERRY PORT WINE JUS	19

Old Favourites

STEAK FRITES WITH ROASTED VINE TOMATOES & GREEN PEPPERCORN SAUCE	24
HOUSE-MADE 8OZ BEEF BURGER WITH ONION MARMALADE, BRIOCHE BUN, TOMATO & LETTUCE SERVED WITH FRENCH FRIES	15
HAYMANS GIN BATTERED HADDOCK SERVED WITH MUSHY PEAS, TARTARE SAUCE & CHUCKY CHIPS	18

If you have a food allergy, intolerance, or coeliac disease – please speak to the team about the ingredients in your food and drink before you order
A full allergy information pack is available

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Desserts

WINTERBERRY CRUMBLE	10
SERVED WITH CUSTARD OR VANILLA ICE CREAM (G,M,SO,E)	
APPLE TARTE TATIN	10
SERVED WITH VANILLA ICE CREAM	
CRÈME BRÛLÉE	10
SERVED WITH SHORTBREAD	
GLAZED LEMON TART	8
WITH WINTER BERRY COMPOTE & RASPBERRY SORBET	
WARMED STICKY TOFFEE PUDDING	9
SERVED WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM	
BRITISH CHEESE BOARD	12
WITH GRAPES, CELERY, CHUTNEY AND CRACKERS	
SELECTION OF ICE CREAM & SORBET	7
FRESHLY BREWED NEWBY TEA OR GROUND COFFEE & PETIT FOURS	4

Dessert Wines

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

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