

SAMPHIRE

Restaurant

Fresh, Seasonal & Local

2 COURSES £30 OR 3 COURSES £35

Starters

CREAM OF BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE AND SAGE CROUTONS

DOUBLE BAKED CHEESE SOUFFLE SERVED WITH HEART BABY GEM SALAD

PRAWN & CRAYFISH COCKTAIL WITH AVOCADO AND SERVED WITH BUTTERED BROWN BREAD

RISOTTO OF GIROLLES MUSHROOM WITH ROCKET AND GRATED PARMESAN

ROASTED OF DELICA PUMPKIN & BEETROOT SERVED WITH TORCHED GOAT'S CHEESE, ROCKET, CANDIED WALNUT & BALSAMIC VINAIGRETTE

Sides

FRESH BREAD WITH OLIVE OIL & BALSAMIC VINEGAR DIP £3

ZUCCHINI FRITTI £6

CHUNKY CHIPS £6

FRENCH FRIES £6

GREEN SALAD £6

GARLIC BREAD £6

ONION RINGS £6

CAULIFLOWER CHEESE £6

CREAMED SPINACH £6

Mains

PAN-FRIED CHICKEN SUPREME SERVED WITH DAUPHINOISE POTATO, WILTED GARLIC KALE AND CREAMY WILD MUSHROOM SAUCE

ROAST ENGLISH STRIPLOIN OF BEEF WITH ROASTED POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & RICH ROAST GRAVY

MELANZANE ALLA PARMIGIANA, BAKED AUBERGINE WITH TOMATO SAUCE, MOZZARELLA & PARMESAN

TRADITIONAL ROAST TURKEY BREAST SERVED WITH PIGS IN BLANKET, ROAST POTATOES, CHESTNUT STUFFING, YORKSHIRE PUDDING & PAN GRAVY

PAN FRIED FILLET OF SALMON SERVED WITH GREEN BEANS, CRUSHED NEW POTATOES AND DILL, LEMON & BUTTER SAUCE

SLOW ROASTED BELLY OF PORK SERVED WITH YORKSHIRE PUDDING, STUFFING, ROAST POTATOES, SEASONAL VEGETABLES, APPLE SAUCE & ROAST GRAVY

Desserts

BREAD AND BUTTER PUDDING SERVED WITH VANILLA CUSTARD

WARMED CHOCOLATE BROWNIE SERVED WITH CHOCOLATE SAUCE & VANILLA ICE CREAM

APPLE TARTE TATIN SERVED WITH TOFFEE SAUCE AND VANILLA ICE CREAM

GLAZED LEMON TART SERVED WITH LEMON SORBET

SELECTION OF ENGLISH CHEESES WITH CRACKERS AND CHUTNEY - £4 SUPPLEMENT CHARGE

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