

## Starters

<b>ROASTED PARSNIP SOUP</b> WITH ROSEMARY & SAUTEED GIROLLE MUSHROOMS (V,VE)	9
<b>DELICA PUMPKIN RISOTTO</b> WITH TRUMPET MUSHROOM & GRATED PARMESAN CHEESE (ALSO AVAILABLE AS A MAIN) (M,V)	9/16
<b>CHEESE SOUFFLÉ</b> WITH HEART BABY GEM SALAD (ALSO AVAILABLE AS A MAIN) (M,G,E,SU,V)	9/16
<b>ROASTED BEETROOT, PUMPKIN &amp; CARROT</b> WITH ROCKET, TOPPED WITH BURRATA (M,V,SU)	9
<b>DELICA SQUASH TORTELLINI</b> WITH GRATED PARMESAN & BROWN BUTTER SAGE (M,E,G,V)	9
<b>HOME CURED SALMON TARTARE</b> WITH AVOCADO, PICKLED CUCUMBER, MICRO CRESS & DILL CRÈME FRAICHE (SU,F,M)	10
<b>BEEF CARPACCIO</b> EYE OF ROUND CURED FILLET OF BEEF WITH SPICES, THINLY SLICED, FINISHED WITH ROCKET & PARMESAN (M,SU)	10

## Sides

6 EACH

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

## Mains

<b>VEGAN PUMPKIN &amp; RICOTTA RAVIOLI</b> (V,VE,G)	17
<b>CHICKEN PAILLARD</b> WITH SAUTÉED CHERRY VINE TOMATOES, WILTED SPINACH, CHILLI & FRENCH FRIES	19
<b>GRILLED LAMB CUTLETS</b> WITH DAUPHINOISE POTATOES & LAMB JUS (M,SU,C)	24
<b>PAN FRIED FILLET OF HAKE</b> WITH HERB CRUSHED NEW POTATOES, SEAFOOD BISQUE & SAMPHIRE (F,MO,SU,C)	19
<b>PAN SEARED GRESSINGHAM DUCK BREAST</b> WITH ROASTED HERITAGE BEETROOT, PURPLE SPROUTING BROCCOLLI, FONDANT POTATO & CHERRY PORT WINE JUS (C,SU,M)	24
<b>SPAGHETTI WITH CHILLI, GARLIC &amp; CHOPPED PARSLEY</b> (E,G,TN,M,V)	14
<b>BAKED GNOCCHI</b> WITH WILD MUSHROOM, CRÈME FRAICHE & PARMESAN (E,G,M,V)	15
<b>SMOKED HADDOCK CHOWDER</b> WITH LEEK, POTATO, CHOPPED PARSLEY & SOURDOUGH TOASTED BREAD (G,F,M)	18

## Old Favourites

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



Fresh, Seasonal & Local

The Best of East Anglia

### Desserts

WARM CHOCOLATE BROWNIE WITH ICE CREAM & BERRY COULIS (E,M,SO,G,V)	9
BAKED VANILLA CHEESECAKE WITH ENGLISH STRAWBERRY ICE CREAM (G,M,E,SO,V)	9
APPLE & BERRY CRUMBLE WITH VANILLA ICE CREAM OR CUSTARD (E,SO,M,G,V)	10
VEGAN APPLE & BERRY CRUMBLE WITH VEGAN ICE CREAM (SO,VE,V,G)	10
VANILLA CREME BRULEE WITH CANTUCCI BISCUIT (TN,E,G,M,V)	9
BRITISH CHEESE BOARD WITH GRAPES, CELERY, CHUTNEY & CRACKERS (M,G,SO,V)	12
VEGAN CHOCOLATE FUDGE CAKE WITH VEGAN CHOCOLATE SAUCE (V,VE,G,SO)	9
SELECTION OF SAFFRON ICE CREAM & SORBETS (SO,M,E,LU,V)	7
FRESHLY BREWED NEWBY TEA OR GROUND COFFEE & PETIT FOURS	4

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