



SAMPHIRE RESTAURANT
AT THE COUNTY HOTEL



DESSERTS

CLASSIC CRÈME BRULEE With Shortbread Biscuit (e,m,g,lu)	£6
GLAZED LEMON TART With Raspberry Sorbet (e,g,m,lu)	£6
DARK CHOCOLATE DELICE With Pistachio Ice Cream (m,tn,e,g,lu)	£7
APPLE AND BERRY CRUMBLE With Rossi Vanilla Ice Cream (g,lu,m,e)	£6
PRUNE AND ALMOND TART With Custard (e,tn,g,lu,m)	£6
ICE CREAM OR SORBET Selection of Rossi or Criterion (m,n,su,lu,v,ve)	£5
CHEESE Choose any 3 cheeses, served with Celery, Grapes, Candied Walnuts, Chutney and Artisan Breads (g,c,m,tn) (See Reverse)	£8

PORTS / DESSERT WINES / SHERRY

	ABV	50ML
TAYLORS LBV, 2012 Rounded and smooth Port with dark fruit flavours	20%	£4.75
TAYLORS 10YR OLD TAWNY Mellow and elegant Port with delicate wood notes and aromas of mature fruit	20%	£5.25
RAMOS PINTO ADRIANO WHITE RESERVA A delicate Dessert Wine with tropical exotic and spicy notes	19.5%	£7
MADDALENA RECIOTO DELLA VALPOLICELLA Luscious red Dessert Wine, similar to Port in style but with less alcohol	14%	£6.85
CHATEAU HAUT-MAYNE A fabulous Staternes Dessert Wine from this superb producer	12%	£5.60
ROMATE AMOTILADO A slightly sweet Sherry with intense nutty aromas on the nose	17%	£2.85
ROMATE FINO A light, pale and dry Sherry with nutty flavours & green apple floral notes	15%	£2.80
ROMATE OLOROSO A dark brown Sherry with nutty aromas, dried fruit peel and caramel	18%	£2.80

The original Rossi Ice Cream has been producing award-winning ice cream in Southend-on-Sea, Essex since 1932; based on a traditional Italian recipe of fresh milk, butter and double cream.

Criterion Ices make their dairy ices with fresh double cream and natural flavours at the family's Manor Farm Creamery in the heart of Suffolk.

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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Dorset Blue Vinney

Dorset Blue Vinney has been made in Dorset since the 18th century. This delightful and slightly crumbly blue cheese is similar in flavor to young crumbly stilton and has a pleasantly soft taste. It is made to an old traditional recipe by Mike Davies at Woodbridge Farm from cows' milk that is skimmed by hand thus making a drier cheese with a lower fat content.

Tornegus

A Caerphilly Somerset cheese, made from pasteurized cow's milk. Washed in Kentish white wine & herb solution & sprinkled with lemon verbenä.

Norfolk White Lady

Made at Willow farm dairy in Wyndham, Norfolk. This brie like cheese is made from fries land dairy ewe's milk. A creamy and tangy, brie-like soft rinded cheese, which heightens in flavor and texture as it ripens.

Mrs Temple's Alpine

The idea for making an Alpine cheese came to Catherine whilst she was on a cycling holiday in The Alps and loved the local cheese. The farm now has its own herd of Brown Swiss cows, imported from Bavaria and Austria, which provide the milk for the Appenzeller-style Alpine cheese. They grow their own animal feed to connect the animals to the land – a mix of maize, grass, silage, chicory and beet.

Golden Cross Goat's Cheese

Golden Cross is a log shaped goat's milk cheese which can be eaten fresh or matured. Coagulation takes 24 hours before the curds are gently ladled into long moulds to form the log shape. The cheeses are lightly charcoaled prior to maturation when a velvety white penicillium mould develops on the surface. When young the cheese has a fine, firm silky texture and fresh, citrus flavor. As it matures the cheese becomes denser and creamier and develops stronger, more complex flavors.

Binham Blue

This artisan cheese is made by Catherine Temple of Mrs Temple's Cheeses, using vegetarian rennet and milk from their own herd of British Holstein cows, which graze in North Norfolk near Wells-next-the-Sea. The cheese takes its name from a coastal village in the area. Binham Blue is a semi-soft cheese, made with pasteurized milk. The interior is pale yellow, with grey-blue specks. It has a creamy texture and a tasty and luxurious flavor which is not overwhelming, but full of character.

Suffolk Gold

Suffolk Gold cheese is a semi hard cheese, not unlike Cheddar, though a little softer, which is made with vegetarian rennet and pasteurized cow's milk. The milk is pasteurized on site in Creeting St Mary in Suffolk, on the family run farm, by Jason and Katherine Salisbury since 2004, who sell their cheeses under the trade name Suffolk Farmhouse Cheeses, as this embodies the cheeses traditional handmade methods and recipes. The milk used for Suffolk Gold is taken from the farm's own pedigree herd of award winning Guernsey cows, whom Jason is particularly fond of, knowing each of them by name and character.