



SAMPHIRE RESTAURANT AT THE COUNTY HOTEL



STARTERS

WATERCRESS SOUP Topped with Crème Fraiche (m,v)	£6
BEEF CARPACCIO With Tadeschi Olive Tapenade on Bruschetta (g,lu,e,m)	£8
SALT BAKED HERITAGE BEETS With torched Goat's Cheese Curd, Red Chard and Candied Walnut (m,tn,v)	£8
SALAD OF FRESH CRAB With Lamb Lettuce, lightly dressed in Mayonnaise (e,cr)	£9
BURRATA With Roasted Cherry Tomatoes, Delica Pumpkin and Thyme (m,v)	£8
DUCK LIVER PATE On Sourdough Toast and Cornichons (su,e,m,g,lu)	£9
RISOTTO With Girolles Mushroom (m,su,lu,v)	£7

MAIN COURSES

LINGURIAN FISH STEW With Saffron Aioli, served with Sourdough Bruschetta (f,lo,cr,su,e,lu,g)	£21
WHOLE SEA BREAM EN PAPILLOTTE With Yellow Waxy Potatoes, Thyme and Gavi Wine (su,f,m,lu)	£17
ROAST SPATCHCOCK OF PARTIRDGE With Braised Fennel and Potato al forno (su,m,lu)	£16
ROAST RACK OF LAMB With our own Red Currant Jelly, Lentils and Braised Radicchio (so,su,lu,m)	£23
GRILLED 8OZ RIB EYE STEAK With Roasted Bone Marrow with a Crust, Cherry Vine Tomatoes, and Hand Cut Chips (su,g,c,lu) <i>(From Paul Humphreys, Blixes Farm, Chelmsford, Essex – Breed, British Blue)</i>	£23
ROASTED HERITAGE CARROTS With Delica Pumpkin, Potatoes and Tomatoes with Thyme, Rosemary and Braised Purple Sprouting Broccoli (su,lu,v)	£15
GAME PIE With Venison, Rabbit & Partridge, served with Creamy Celeriac Mash and Honey Glazed Parsnips (su,m,e,lu)	£18

Old Favourites

HOUSE-MADE 8OZ BEEF BURGER With Onion Marmalade, Brioche Bun, Tomato, Lettuce served with Fries (s,g,su,lu,m,e)	£9
HAYMANS GIN BATTERED HADDOCK With Hand Cut Chips (su, lu,f,g)	£16

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