



Samphire

RESTAURANT



SUNDAY LUNCH & DINNER MENU
2 COURSES £18 or 3 COURSES £24

STARTERS

SOUP OF THE DAY

With chunky warmed bread (C,E,G,LU)

DUCK LIVER PATE

With apple and ginger chutney, and melba toast (SU, G,M)

HAM HOCK AND CHICKEN TERRINE

Topped with a poached quail egg, piccalilli vegetables, carrot puree, toasted sourdough bread (G,E,C,SO,G,LU,M,MU)

WARM BINHAM BLUE CHEESE AND WALNUT TART

With apple salad and grape chutney (M,SU,E,G,LU,N)

CIDER MOULES MARINIERE

With chunky warmed bread (SU,M,F,CR)

CURED SEA TROUT

Horseradish & celeriac remoulade, pickled baby cucumber, toasted bread (F,SU,M,E,G,LU)

MAIN COURSES (Served with Seasonal Vegetables and Potatoes)

ROAST SIRLOIN OF BEEF

Yorkshire Pudding & Roast Gravy (G, SU,C,E)

ESSEX PORK BELLY

Crackling, Apple Sauce & Roast Gravy (G,SU,C,E,M)

FILLET OF SEA BASS

Spinach & Shell Fish Bisque (CR,F,C,MO,M)

WILD MUSHROOM RISOTTO

Rocket Salad & Parmesan (M)

ROAST CHICKEN SUPREME

Tarragon Croquette, Spinach & Tomato Confit (C,M,G,SU)

BUTTERNUT SQUASH RAVIOLI

Goats Cheese Crumble, Sage & Pine Nut Butter (G,M,V,TN)

DESSERTS

DARK CHOCOLATE DELICE

Honeycomb, Chocolate Sorbet & Almond Praline (TN,G,E,SU)

APPLE TART TATIN

Rossi Ice Cream (G,M,E)

WARM STICKY TOFFEE PUDDING

Toffee & Pecan Sauce & Ice Cream (G,M,E,TN)

BAILEY'S CRÈME BRULEE

With Shortbread (G,M,E)

LOCAL CHEESES

Caramelised Walnuts, Celery, Chutney & Oatcakes (G,C,M,TN)

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