



SAMPHIRE RESTAURANT
AT THE COUNTY HOTEL



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

STARTERS

WATERCRESS SOUP

With Crème Fraiche (c,e,g,lu)

DUCK LIVER PATE

With Apple & Ginger Chutney and Melba Toast (su,lu,m,e,g)

DELICA PUMPKIN RISOTTO

With Rocket Salad and Parmesan (m,su,lu)

PORK TERRINE

With Cornichons & Sourdough Toast (g,lu,su,e,m)

PRAWN AND CRAYFISH COCKTAIL

With Buttered Bread (f,cr,e,m,g,lu)

MAIN COURSES (Served with Seasonal Vegetables and Potatoes)

ROAST SIRLOIN OF BEEF

Yorkshire Pudding & Roast Gravy (g,su,c,e)

BRAISED LAMB SHANK

With Mash Root Vegetables and Rosemary & Red Currant Jus (su,lu,c,m)

PAN FRIED FILLET OF SEA BASS

With Sautéed New Potatoes, braised Fennel, White Wine & Dill Velouté Sauce (f,su,lu,c,m)

ROASTED BREAST OF PHEASANT

With Braised Puy Lentils and Caramelised Apple (so,c,su,lu)

GAME PIE

With Celeriac Mash and Roasted Root Vegetables (e,g,m,su,c,lu)

COTTAGE QUORN PIE

Served with Roasted Root Vegetables (g,e,m,c,lu,v)

DESSERTS

CLASSIC CRÈME BRULÉE

With Shortbread Biscuit (e,m,g,lu)

APPLE AND BERRY CRUMBLE

With Custard or Ice Cream (m,e,g,lu)

SOFT WARMED CHOCOLATE BROWNIE

With Pistachio Ice Cream and Chocolate Sauce (tn,m,g,e,lu)

BAKED VANILLA CHEESECAKE

With Strawberry Ice Cream (m,e,g,lu)

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