



SAMPHIRE RESTAURANT
AT THE COUNTY HOTEL



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

STARTERS

PEA AND ASPARAGUS SOUP

With Warm Artisan Bread (so,c,e,g,lu)

CORNISH FISHCAKE

With Poached Egg, White Wine & Dill Veloute & Micro Herbs (e,su,lu,f,cr,mo,g)

HONEY ROAST FIGS & PEACH

With Goat's Cheese Curd, Candied Walnuts, Rocket Leaf with Raspberry Dressing (m,tn,su,lu)

HAM HOCK TERRINE

With Piccalilli, Crackling & Micro Herb Salad with Toasted Sourdough Bread (c,e,g,m,su,lu,so)

PRAWN AND CRAYFISH COCKTAIL

With Baby Gem Lettuce and Avocado (cr,e,su)

SLOW ROASTED CHERRY VINE TOMATO & CRISPY TOASTED CHICKPEAS

With Salad and Piri Piri Dressing (so,v,ve,su)

MAIN COURSES (Served with Seasonal Vegetables and Potatoes)

ROAST ENGLISH STRIPLOIN

With Yorkshire Pudding & Red Wine Jus (g,m,lu,c)

BRAISED LEG OF LAMB

With Fondant Potato, Kale, Butterbeans, Bacon and Lamb Jus (m,so,c,su,lu)

PAN FRIED FILLET OF SEA BASS

With Saffron Parmentier Potatoes, Sauteed Spinach, Clam, Mussels & Tomato Fondue (f,cr,mo,m)

PAN FRIED CHICKEN SUPREME

With Dauphinoise Potato, Garlic Kale & Creamy Mushroom Sauce (m,c,su)

AUBERGINE PARMIGIANA

(m,v)

SLOW ROASTED BELLY OF PORK

With Honey Roasted Chantenay Carrots, Sage Mash and Cider Apple Jus (su,c,m)

DESSERTS

APPLE AND RHUBARB CRUMBLE

With Vanilla Custard (e,g,m,so)

CHOCOLATE AND PISTACHIO BROWNIE

With Rossi Vanilla Ice Cream (m,e,g,tn,so,su)

BAILEY'S CRÈME BRULÉE

With shortbread (su,e,m,g,lu)

SELECTION OF ROSSI ICE CREAM

(m,n,su,lu,ve,v)

LOCAL CHEESES

Caramelised Walnuts, Celery, Chutney, Grapes & Biscuits (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