



SAMPHIRE RESTAURANT
AT THE COUNTY HOTEL



Pre-Theatre

2 courses for **£20** or 3 courses for **£25**

Valid same day theatre tickets must be shown to receive discounted rate

STARTERS

ESSEX WATERCRESS SOUP

With Crème Fraiche (m, v)

PRAWN & CORNISH CRAB MEAT COCKTAIL

With Avocado and Bloody Mary Vinaigrette (cr,e,su,c,so)

HAM HOCK TERRINE

With piccalilli and Toasted Sourdough (g,e,m,so,c,su)

RISOTTO

With Yorkshire grown Girolles Mushroom and grated hard Cheese (m,su,lu,v)

MAIN COURSES

PAN FRIED FILLET OF SEA BASS

With Ratte New Potatoes, Samphire and Salsa Verde (f,su,m,c)

AUBERGINE PARMIGIANA

(c,m,ve,v,su)

OVEN ROASTED CHICKEN BREAST

With Spring Onion Mash, Braised Peas, Pearl Onions and Tarragon Jus (c,su,m,so)

GRILLED MINUTE STEAK

With cherry vine tomatoes, hand cut Chips and Peppercorn Sauce (£3.50) supplement (m,su,c)

PUDDING

BAKED ALASKA

With Poached English Strawberry (e,so,m)

PASSION FRUIT CHEESECAKE

With Sorbet or Ice Cream (e,g,lu,m,so)

LEMON POSSET

With Shortbread (e,g,lu,m)

ETON MESS

With Seasonal Fruit, Crushed Meringue and Chantilly Cream (e,m)

LOCAL FARMHOUSE CHEESES - £5 supplement

Served with caramelised walnut, celery, chutney, grapes wafers and oatcakes (n,g,lu,m,su,c)

ICE CREAM OR SORBET

Original Rossi or Criterion (m)

Please inform your server of any food allergies or dietary restrictions.

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