



SAMPHIRE RESTAURANT

AT THE COUNTY HOTEL



DESSERTS

PASSION FRUIT CHEESECAKE (e,m,g,lu)	£7
WARM CHOCOLATE BROWNIE With Rossi Vanilla Ice Cream (e,g,m,n,so)	£7
APPLE TART TATIN With Thyme, Butterscotch Sauce and Vanilla Ice Cream (e,m,g,lu)	£7
SUMMER PAVLOVA With Strawberry sorbet (e,m,g,lu)	£7
BAILEY'S CRÈME BRULÉE With Cantucci Biscuit (e,m,g,lu,su)	£7
LEMON POSSET With Shortbread (m,g,e,lu)	£6
CHEESE Choose any 3 cheeses from our cheese menu, served with Celery, Grapes, Chutney and Artisan Breads (g,c,m,tn)	£8
FRESHLY BREWED NEWBY TEA OR FRESHLY GROUND COFFEE AND PETIT FOURS (e,pe,m,tn,so,su)	£3

PORTS / DESSERT WINES / SHERRY

	ABV	50ML
TAYLORS LBV, 2012 Rounded and smooth Port with dark fruit flavours	20%	£4.75
TAYLORS 10YR OLD TAWNY Mellow and elegant Port with delicate wood notes and aromas of mature fruit	20%	£5.25
RAMOS PINTO ADRIANO WHITE RESERVA A delicate Dessert Wine with tropical exotic and spicy notes	19.5%	£7
MADDALENA RECIOTO DELLA VALPOLICELLA Luscious red Dessert Wine, similar to Port in style but with less alcohol	14%	£6.85
CHATEAU HAUT-MAYNE A fabulous Staternes Dessert Wine from this superb producer	12%	£6.90
TIO PEPE FINO Uncompromisingly dry and always served cold like a White Wine	15%	£3
ROMATE OLOROSO A dark brown Sherry with nutty aromas, dried fruit peel and caramel	18%	£2.80

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



CHEESE

SUFFOLK BLUE (CREETING ST MARY, SUFFOLK)

Pasteurised, Vegetarian Rennet. Suffolk Blue is a traditional made, artisan Guernsey cows milk cheese produced by Katharine Salisbury with the help of her much loved and very well looked after herd of Guernsey cows. It is a creamy and very rich, lightly blue veined cheese but at the same time, yielding, soft and luxurious in the mouth. This is an unusual blue cheese. The creamy curds are gently handled which makes for a soft and almost vulnerable composition. The flavours replicate the richness of the Suffolk pastures, with a touch of spice and acidity complementing its unctuous flesh.

BARON BIGOD (BUNGAY, SUFFOLK)

A creamy, white bloomy-rind unpasteurised farmhouse brie cheese handmade on the farm by Jonny and the team, from our own raw Montbeliarde cow's milk. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours.

NORFOLK TAWNY (LITTLE BARNINGHAM, NORFOLK)

Unpasteurised, Vegetable rennet farmhouse cheese from Holstein Fresian cow's milk. Firm and washed in Norfolk Ale to a Taleggio recipe. Pungent but sweet in flavour. Exceedingly creamy on the palate.

BRINKBURN (BLAGDON, NORTHUMBERLAND)

Brinkburn is a pasteurised and vegetarian award-winning goats' cheese. Mould-ripened, and velvety soft on the palate, it is light-textured and pleasingly sweet. Clear tang with a hint of salt and notes of coconut.

BOSWORTH ASH (THORPE CONSTANTINE, STAFFORDSHIRE)

A mature goat's cheese with a close texture, dusted with charcoal. The white moulds appear during ripening to form a mottled grey/white rind. The flavours of the cheese are distinct and earthy, with a fudgy texture, and pair well with dry white wines or lighter reds.

LINCOLNSHIRE POACHER (ULCEBY, LINCOLNSHIRE)

Made on the Jones family farm in the village of Ulceby on the edge of the Lincolnshire Wolds. The fresh milk from their own heard of Holstein Friesian cows goes straight from the milking parlour into the vat. The cheese is typically matured for 18 months. Made from raw cow's milk. A modern British classic, with deeply complex sweet and fruity notes.

SMOKED DAPPLE (LITTLE BARNINGHAM, NORFOLK)

Ferndale cheeses Norfolk Dapple spends at least twelve hours in a bespoke refrigerator with the smoke of oak wood pellets to become smoked Dapple. The result is multiple layers of flavour. We love the balance of smokiness, richness, roundness and nuttiness. The 'dapple' on this cheese is the beautiful speckling of colours that develop on this clothbound cheese as it matures for between five and eight months.

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