



SAMPHIRE RESTAURANT
AT THE COUNTY HOTEL



STARTERS

SPRING VEGETABLE SOUP (c,so,v,ve)	£6
STICKY BBQ PORK RIBS With mustard and Mooli Slaw (mu,g,su,lu,se,tn,c)	£7
CORNISH CRAB With Cucumber, Lemon Verbena, Herb Mayonnaise and a Pesto Sauce (cr,e,n)	£9
ASPARAGUS RISOTTO With Broad Beans, Podded Peas, Mint and Twineham Grange Cheese (so,su,m)	£7/£14
PIRI PIRI TOMATO AND CRISPY CHICKPEA SALAD (su,lu,so,v,ve)	£7
HAM HOCK TERRINE With Piccalilli and Herb Salad (c,so,su)	£7
ENGLISH GREEN ASPARAGUS With Quail Eggs (e,su,v)	£7
MIXED LEAF SALAD With Broad Beans, Kalamata Olives and Laverstoke Park Farm Mozzarella (so,su,m,v)	£8
BAKED BUFFALO CAULIFLOWER WINGS (g,ve,v,lu)	£7

MAIN COURSES

GRILLED FILLET OF SEABASS With Samphire, Herb Crusted New Potatoes, Lemon and Salsa Verde (su,f)	£17
ROAST RACK OF ESSEX SALT MARSH SPRING LAMB With Fennel, Potato Dauphinoise and Red Currant & Rosemary Jus (c,lu,su,m)	£23
GRILLED RIB EYE STEAK With Roasted Bone Marrow, Vine Cherry Tomatoes, and Hand Cut Chips (su,c,g,lu)	£23
BAKED AUBERGINE With Tomatoes, Tarragon, Parsley and Crème Fraiche (m,v)	£15
GRILLED PEACH SALAD With Figs, Buffalo Mozzarella, Parma Ham and Mint (m,su)	£7/£14

Old Favourites

HOUSE-MADE 8OZ BEEF BURGER With Onion Marmalade, Brioche Bun, Tomato, Lettuce served with Fries (s,g,su,lu,m,e)	£9
HAYMANS GIN BATTERED HADDOCK With Hand Cut Chips (su,lu,f,g)	£16
SIX BEAN CHILLI (su,v,ve)	£14
QUORN PIE With Salad and Steamed New Potatoes (v,m,so,e,g,su)	£14
CHICKEN & HAM PIE, With Seasonal Vegetables (c,su,m,so,g,lu)	£15
BEEF LASAGNE (e,g,c,su,lu,m)	£15

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

ALL SIDES £3

CHUNKY CHIPS (v,ve)
FRENCH FRIES (v,ve)
HALOUMI FRIES WITH GARLIC MAYONNAISE (e,g,mu,m)
GREEN SALAD (v,ve,so)

OUR LOCAL SUPPLIERS

We work with suppliers who share the same philosophy as us when it comes to food, offering products of the highest standards and quality.

WILKIN & SONS LIMITED

Established in the early 1700's in Tiptree, Essex providing Jam's across the world.

FAIRFIELD FARM

Farming in Colchester, Essex for three generations providing potatoes and crisps.

FISHER AND WOODS

Established for over 50 years providing the finest fresh fruit and vegetables.

C HUMPHREY'S & SONS BUTCHERS

Established in the early 1920's, based in Chelmsford, Essex, supplying locally sourced and reared quality meat.

ROSSI ICE CREAM

Established in 1932, based in Southend, Essex, providing award winning Ice Cream based on a traditional Italian recipe.

CRITERION ICES

Established in 1920, Criterion Ices make dairy ices with fresh double cream and natural flavours at the family's Manor Farm Creamery in the heart of Suffolk.

COLCHESTER OYSTER FISHERY

Established for over 50 years, based in Mersea Island, Colchester Essex, providing the finest Fish, Oysters, Lobsters and Shellfish.

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