



### To Start

Pea & Asparagus Soup with Toast **£6.00**

Corned Beef, Sweet Pickle and Leaves with Toast **£7.00**

Cured Salmon & Vegetable Sushi, Prawn Toast with Oriental dip **£8.00**

Smoked Pheasant & Ham Hock Terrine with Piccalilli and Toast **£6.50**

Salt Cod Brandade (Salt Cod and Garlic) Scotch Egg with Red Pepper Ketchup **£7.00**

Selsey Crab Waldorf Salad with Pickled Grapes and Brown Crab Rarebit **£8.50**

Nutbourne Tomato and Local Asparagus Salad with Crispy Goat's Cheese Balls **£7.00**

### Mains

Samphire South Coast Fish Stew: Pan-Fried Seabass, Mussels, Crab, Brown Shrimp, Israeli Cous Cous and Samphire **£18.00**

Pan-Fried Cod with Broccoli Puree, Purple Sprouting Broccoli, Crushed Saffron New Potatoes with a Mussel Cream Sauce **£17.50**

Moroccan Marinated Lamb Rump with Slow Cooked Neck, Roasted Vegetable Cous Cous, Harrisa & Yogurt Dressing **£18.50**

Red Pepper, Spinach & Parmesan Tagliatelle **£13.00**

Fillet Steak with Café De Paris Butter, Hand Cut Chips, Beer Battered Onion Rings and a Roast Veg Salad **£25.00**

Black Pudding Stuffed Pork Tenderloin with Pulled Ham Bon Bons, warm Celeriac Remoulade, Butternut & Sage Puree and Tomato & Bacon Jus **£17.00**

Beer Battered Fish & Chips, Crushed Peas and Tartar Sauce **£14.00**

### Puddings

Sticky Toffee Pudding with Salted Caramel Sauce and Vanilla Ice Cream **£6.00**

Pear, Apple and Mixed Berry Crumble with Custard **£6.00**

White Chocolate Bread and Butter Pudding with Custard **£6.00**

Chocolate and Coffee Mousse with Chantilly Cream and Candied Walnuts **£6.00**

Sussex Cheeseboard with Damsel Biscuits **£9.50**



## LUNCH MENU

**£13 FOR 2 COURSES**

**£16 FOR 3 COURSES**

### To Start

Chicken and Chorizo Terrine

Smoked Trout Pate with Toast

Creamy Roasted Garlic Soup

### Mains

Confit Duck with Pearl Barley Risotto

Pan-Fried Cod, New Potato Mash and Honey Roast Vegetables

Red Pepper and Nutbourne Tomato Risotto

### Puddings

Summer Berry Eton Mess

Rhubarb, Apple and Summer Berry Crumble with Custard

More Than a Mouthful

(A choice of: Vanilla Ice-Cream and Espresso, Chocolate Ice-Cream with Kirsch Cherries or Lemon Sorbet and Limoncello)

### SPECIALS

***Whole Baked Seabass with Roasted New Potatoes, Roasted Vegetables, Dressed Salad and Herb Butter £23.50***

***Haddock and Crayfish Fishcake with a Poached Egg, Salad and Samphire Mayo £11.00***

# Samphire

East Wittering

## Locals Night

### Starters

Smoked Mackerel Pate, Leaves and Toast  
Local Asparagus and Tomato Salad  
Pork Terrine, Chutney and Toast

### Mains

Pan-fried Cod Roast New Potatoes, Greens  
and Seafood Cream  
Pork Steak, Mustard Mashed Potato, Honey  
Roast Vegetables and Tomato Bacon Jus  
Summer Vegetable Taglietelle

### Puds

Sticky Toffee Pudding, Vanilla Icecream and  
Toffee Sauce  
Mixed Fruit Crumble and Custard  
More Than a Mouthful