

Samphire



at Ham
Fine Dining, Casually

Menu

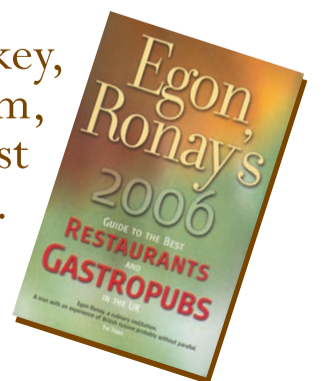
Please see blackboard for our Chefs recommendations today

*A Happy New Year
to all our customers*

Richard & Sherry Martin, owners of The Blazing Donkey, also own the award winning 'Dog Inn' at Wingham, featured in Egon Ronay's latest Guide to the Best Restaurants & Gastropubs in the UK.

"Local fish is a particular favourite here".

Egon Ronay



Appetisers

- Soup of the Day - with rustic loaf £5.25
Pan Fried Chorizo Sausage - with vine tomato on lambs leaf, balsamic reduction £5.50
Baby Squid - fried with chilli and sea salt, finished with balsamic dressing and aoli £6.50
Duck Leg Confit - on a fried slice of pumpkin bread and finished with gooseberry chutney £7.95
Ham Hock Terrine - served with flageolet beans and wholegrain mustard dressing £6.00
Tartlet of Wild Mushroom & Local Goats Cheese - with nettle and herb oil £7.50
Local Farm Snails - half dozen snails on roast chestnut and lentil purée £8.50
Whisky Cured Wild Salmon - with pickled quails eggs, dill dressing £7.75

From The Char grill

- Whole seabass (for two) - purple sage and saffron potatoes £45.00
"Wingham Rare Breed Free Range Pork" Bangers - herb mash and shallot jus £12.95
Belly of Pork-marinated in honey and loveage - served with bubble and squeak £12.95
Locally reared Sirloin - roasted plum tomato hand-cut chips, field mushroom £2.20 per ounce
Locally reared Fillet - roasted plum tomato hand-cut chips, field mushroom £2.60 per ounce

From The Oven

- Chateaubriand (for two) - served with your choice of sauce £45.00
Free Range Chicken - wrapped in air-dried ham, roasted with vine tomato and finished with a reduction of barnsole wine and solleys, double cream £13.50
Turbot (bone on) - with venus clams finished with sauce hollandaise £17.00
Rump of Romney Marsh Lamb - with saffron risotto, baby onions & redcurrant jus £16.00
Mixed Seafood Plate - smoked haddock, red mullet, whiting, prawn & mussel with fennel broth £17.00

From The Stove

- English Calves Liver & Streaky Bacon - with creamed potato and shallot gravy £15.00
Cushions of Halibut (off the bone) - risotto of queen scallop with basil oil £19.00
Corned Beef Hash - served with local duck egg and wholegrain mustard £13.95

From the Fryer

- Avantgarde Fish & Chips - Yellow Tail Catfish, Nile Perch and Seabass fried in a batter of fennel seed and saffron, served with chunky chips with caper, gherkin and red onion compote £15.95

Side Orders

- Hand-cut Chips £3.50
House Vegetables (Seasonal) £3.00
Artisan Bread Board £2.50
Herb Mash £2.50
House Salad £4.95
Steak Sauces £2.50