



How to get here . . .

Exit M5 at junction 27, take A361 towards Barnstaple.

6 miles, roundabout, stay on A361 towards Barnstaple.

16 miles, roundabout, exit left to South Molton.

2 miles, proceed through South Molton, stay on main road which bears left and

signposted B3226 Crediton.

On outskirts of South Molton, turn left signposted George Nympton and Kings Nympton.

2 miles, through George Nympton, proceed downhill, over bridge and turn first right into

lane signposted Sampson and Sletchcott.

Proceed uphill (SatNav users who use our postcode are usually told you have reached your

destination at this point, please continue!) and we are 3/4 of a mile on the left.

A warm welcome awaits, with tea/coffee and cake.

Longitude & Latitude Co-ordinants

N 50 58 55

W 03 52 08

sampson barton guest house

Kings Nympton • South Molton • North Devon • EX37 9TG

Tel: 01769 572 466

www.sampsonbarton.co.uk

Email: mail@sampsonbarton.co.uk

sampson barton guest house



Kings Nympton • South Molton • North Devon

Our country guest house is 400 years old, full of original features and rural Devon character. Luxury, country-style furnishings sit beside oak beams and huge inglenooks, creating the ideal setting for a wonderful break. Nestled between the quaint villages of George and Kings Nympton, just 3 miles

from the market town of South Molton, our delightful, converted farmhouse has 5 double ensuite rooms and 1 twin bedded room with private bathroom, all with fantastic views of the garden, rolling green hills and Exmoor beyond.

Sampson Barton provides a great escape from the hustle and bustle of everyday life. Woolacombe, Croyde and Saunton Sands on North Devon's stunning coast are just a short drive away and with numerous National Trust Properties, RHS Rosemoor and many gardens in the region, there is

definitely something for everyone. Our secluded hideaway has ample parking for 6 cars, provides free wi-fi and is fully licenced.

Bev & Neil look forward to welcoming you.



Neil's passion for food lies behind the inspirational dishes he lovingly prepares; using only the finest local produce, his creative flair ensures mouth-watering dishes such as Sea Bass with an orange and fennel sauce and roasted rib of Ruby Red beef with pan gravy from the joint, are wonderfully

presented. Dinner is served every evening in our charming, oak beamed dining room followed by coffee in the lounge with roaring log fire on chilly nights – the perfect end to a perfect day!

Guest Comments

Sensational cuisine, wonderful hospitality and beautiful surroundings – the perfect stay.

Thank you – Ted, Matta and Declan Gibson, West Sussex

Neil's food is gorgeous and thanks to the hens for our yummy breakfasts - Sue & Rich Haslett, Leicester

Third visit, it just keeps getting better and better. Back again soon - Brian & Betty Topham, Bristol

Many, many thanks for one of the best holidays we have ever had. Your hospitality was above anything we could have expected. Neil's menus, presentation and quality was second to none – Norman & Christine Roud, Kent
