



COMBE HOUSE HOTEL

Appetisers

Artisan Breads: A selection of homemade artisan breads, served with olives, aged balsamic, Rosemary oil, tapenade, and hummus. **£6.00** Good for sharing

Soup: Homemade soup, served with fresh baked bread. **£5.95**
(Please ask the waiting staff for today's choice)

Mackerel Escabeche: Grilled fillet, marinated in basil, orange, and garlic, served on a warm potato and shallot salad. **£7.00**

Chicken Liver Parfait: Coated in truffle butter, served with red onion jam & toasted brioche. **£6.95**

Vegetarian: Garden Pea and broad bean risotto, with parmesan and mint oil.
£7.25 or as main course. **£12.50**

Fishcake: Combe House Fishcake, served with buttered garden spinach, pickled ginger and sweet chilli syrup. **£7.55** or as main course. **£13.95**

Main Course

West country Beef: Pan-fried Ribeye Steak, served with Combe House garden salad, confit plum tomato, wild mushrooms, and hand cut chips. **£17.95**

Local Duck: Crispy leg confit, served with stir fried vegetables, creamed potato, and red wine sauce. **£17.00**

Spicy Combe House Steak Burger: Served in a homemade sesame roll, with garden salad and hand cut chips. **£12.95** Topped with Emmental cheese **£13.95**

Cod: Roasted fillet, served on white crab and spring onion risotto, crayfish and a sorrel butter sauce: **£17.00**

Free Range Chicken: Pan fried breast, served with rigatoni pasta, pancetta, and wild mushroom, in a chive, pinenut, and parmesan cream sauce: **£16.95**

Vegetarian: Tart Tartin of marinated Mediterranean vegetables, goat's cheese crostin, served with grilled artichokes and a ratatouille sauce. **£16.50**

English Lamb: Braised shoulder, wrapped in pancetta and served with dauphinoise potato, red wine and rosemary sauce. **£18.55**



COMBE HOUSE HOTEL

Side Orders

New Potatoes £2.50

Hand Cut Chips £3.00

Green Salad £2.50

Garden Spinach £3.50

Mixed Salad £3.00

Mange Tout £3.50

Desserts

Napolitain Chocolaté Mousse : Trio of Light, Dark & Milk Chocolate with fruit compote
£7.50

Rice Pudding: Layers of creamy rice pudding, sliced peaches and peach puree
£6.00

Summer Pudding: Served with blackcurrant puree, Eton mess and clotted cream
£7.00

Glazed Lemon Tart: Served with lemon curd and lemon ice cream
£6.50

Rhubarb and Custard: Baked clotted cream, served with rhubarb, rhubarb ice cream and shortbread biscuit **£6.50**

Sticky Date Sponge: Served with butterscotch sauce and white chocolate ice cream **£6.50**

Local Cheese Selection: (Cheeses varied on a regular basis), served with grapes, homemade garden chutney, celery and biscuits **£8.00**

Tea Selection from £2.00

Coffees from £2.50

Homemade Chocolates £2.50