

To start with...

Fresh home-made soup served with Combe House bread (v) £6.25

Pan seared scallops, carrot and star anise puree, crispy pancetta, black pudding £10.50

Combe House terrine, chutney and toasted ciabatta £8.25

Trio of yellow and red fresh burst tomatoes, crispy halloumi, cider and honey dressing £8.25

Minted Potato and chorizo timbale, topped with a pan seared pink pheasant breast, crispy leeks, and balsamic glaze £9.50

Twice baked cheese soufflé, wilted greens, spinach and chive cream £8.25

Salad of roasted beetroot, baby mixed leaves, caramelised orange and pine nuts £7.50

For the main event...

Pan seared honey glazed duck breast, crispy confit duck leg bon bon, gratin potatoes, wilted greens and game jus £19.50

Pan roasted crispy chicken fillet, sautéed new potatoes, artichoke heart, green beans and chicken jus £17.50

Char grilled pork cutlet with apple and chive mash, glazed carrots, baby turnips, cider jus and a burnt apple puree £19.50

8oz sirloin steak (uncooked weight), slow roasted tomato, flat cap mushroom, truffle butter, mixed leaf salad and fries £22.50

Medallion of prime fillet steak, served in a portabello mushroom, seasonal greens, rosti potato and red wine jus £26.50

Sauces; green peppercorn, port & Stilton, mushroom cream - £3 each

Roasted red pepper and goats cheese risotto, parmesan crisp £15.50

Spinach and pinenut and potato gnocchi, glazed with parmesan, basil oil £15.50

Pan roasted sea bass, served on a crayfish risotto base, pok choi, drizzled with dill oil £18.50

Market fish of the day – Please see the specials board

Sides - £3.50 each

Fries	New Potatoes	Glazed carrots	Fine green beans	Wilted greens	Sweet potato fries
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To finish with...

Individual Banana parfait, rolled in a pistachio crumb, caramelised banana, banana sorbet £7.75

Rhubarb panacotta with an all butter shortbread, sugared rhubarb strips, apple ice cream £7.75

Dark Belgium chocolate brownie, served with chocolate sauce, clotted cream, chocolate crisp pearls £7.75

Combe House cheesecake, served with seasonal berries and coulis £7.75

Sticky date sponge, whiskey sauce, pistachio ice cream £7.75

Salted caramel tart, sugared pecans, vanilla anglaise £7.75

Combe House cheeseboard selection £9.50

*Please be advised that all our food is fresh and cooked to order, so it will take time to make sure that it is served at its best.
If you have any food allergies please ask our waiting staff for the information booklet*