

Selection of breads with olives, olive oil & balsamic £3

### To Start...

Homemade soup of the day (V) £6.25

Twice baked goats cheese and spinach soufflé, with a spinach veloute (V) £8.75

Trio of seasonal melon, continental meats, fig and balsamic glaze £8.75  
(Or served with seasonal berries and fruit compote £7.75)

Smoked haddock and cod fishcake, topped with a soft poached egg and lobster glaze £8.75

Poached and roasted chicken terrine, tomato and apple chutney, toasted ciabatta £8.75

Beetroot cured salmon, dill cream, diced beetroot and orange segments £9.25

### The Main Event...

Slow braised shoulder of lamb wrapped in pancetta with wild mushroom, brunoise of vegetables, rosemary baby potatoes, pok choi and red wine jus £19.75

Chargrilled pork loin, confit savoy cabbage with pancetta and apple, rosti potato, cider jus £17.50

Pan seared medallions of venison, Parmentier potatoes, orange and muscatel grape reduction, glazed baton carrots £23.50

Crispy panko coated chicken fillet, filled with Parma ham, brie and garlic, potato and chive mash, wilted greens, and a white wine cream sauce £18.50

Grilled halloumi, roasted red peppers and deep fried tempura vegetables, basil oil and watercress £16

Wild mushroom and sun blushed tomato potato gnocchi, basil oil (V) £15.50

Seared tuna steak, buttered new potatoes, green beans, lemon & caper butter £17.50

Fish special of the day (please ask our waiting staff)

8oz Sirloin steak, with slow roasted tomato, flat cap mushroom, truffle butter, mixed leaf salad and fries £22.50

8oz Ribeye steak, with slow roasted tomato, flat cap mushroom, truffle butter, mixed leaf salad and fries £22.50

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

Sides: Glazed Carrots or Green Beans £3 Fries or Sweet potato fries £3

### To Finish With....

Dark chocolate and cointreau marquise, served with white chocolate sauce, topped with poached strawberries (V) £8.25

Coffee and walnut panacotta, vanilla ice cream, all butter shortbread £8.25

Combe house cheesecake seasonal berries, fruit coulis (V) £8.25

Warm orange and lemon scented treacle tart, clotted cream (V) £8.25

Combe House Cheese selection (V) £8.25