



Combe House
BAR & RESTAURANT

To Start With...

Homemade soup of the day, served
with sourdough bread (V) £6.25

Chicken liver parfait with cumberland
sauce and toasted ciabatta
£8.75

Crispy salt and pepper squid,
breaded whitebait and garlic aioli
£8.75

Blue cheese beignets, baby leaves,
poached pear and walnuts (V)
£8.75

Charcuterie slate, pesto, olives and
cornichons with toasted ciabatta
£8.50

Sides...

Steak sauces £3

*Green peppercorn, port &
stilton, mushroom cream*

Seasonal vegetables
£3

Skin on fries
£3

The Main Event...

Slow braised shin of beef, bruinoise of
vegetables, wrapped in pancetta, braised red
cabbage, creamed potato and crispy parsnip
£19.50

Pan fried chicken supreme, parmesan potato
croquette, pesto, wild mushrooms and crispy
prosciutto £18.50

Roasted butternut squash risotto, glazed goats
cheese and crispy sage
S £8.00 / **M** £15.50

Wild mushroom and spinach linguine with
basil oil **S** £8.00 / **M** £15.50

Confit duck leg, braised savoy cabbage with
pancetta, sauteed new potatoes and duck
reduction £19.50

Fish of the day, served with sauteed new
potatoes, asparagus spears, braised fennel
spinach, lemon and caper butter
£18.75

8oz sirloin steak, slow roasted tomato, flat cap
mushroom, truffle butter, mixed leaves and skin
on fries
£22.50

To Finish With...

Sticky toffee pudding, whiskey sauce and pistachio ice cream £8.25

Warm vanilla and cinnamon poached pears, with chocolate sauce and vanilla ice cream £8.25

Sharp lemon tart with raspberry sorbet £8.25

Affogato - two scoops vanilla ice cream, single espresso and homemade biscotti £5.50
(add a shot of baileys or amaretto for £2.50)

Combe House Cheese selection with chutney, crackers, grapes and celery
£9.25

Add a glass of port to your cheeseboard for £3.50