



Combe House

BAR & RESTAURANT

To Start With...

Homemade soup of the day, served with sourdough bread (V) £6.75

Sliced smoked chicken breast, fig chutney and candied walnuts £8.75

Sliced heirloom tomatoes, buffalo mozzarella, toasted pine nuts and basil infusion £7.95 (V)

Seafood Slate - smoked salmon, crayfish tails, prawns, smoked mackerel, capers & lemon £8.75

Pressed ham hock, fennel slaw, piccalilli & toasted ciabatta £8.75

Mezze of chargrilled aubergine, roasted red peppers, artichokes, olives, hummus, stuffed vine leaves & toasted pitta bread £7.95 (VE)

Sides...

Steak sauces £3

Green peppercorn, port & stilton, mushroom cream

Seasonal vegetables

£3

Skin on fries

£3

The Main Event...

Confit Lamb shoulder, bruinoise of vegetables wrapped in pancetta, gratin potatoes, pea and broad bean fricassee and lamb jus
£19.75

Pea & broad bean pearl barley risotto with parmesan shavings
S £8.00 / M £15.50

Sundried tomato & spinach linguine, with pesto and parmesan shavings
S £8.00 / M £15.50

Picatta chicken breast, sauteed new potatoes, sundried tomatoes, spinach, mixed olives and green beans
£18.50

Fish of the day, served with sauteed new potatoes, wilted greens, lobster and crayfish cream
£18.75

Cider braised pork belly, savoy cabbage, apple and chive mash, black pudding and pancetta crisp
£19.50

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