

# COMBE HOUSE HOTEL

Bar & Restaurant

## WHILE YOU WAIT

**MARINATED OLIVES** £ 3.50

**HOMEMADE FOCCACIA** £ 3.50  
served with olive oil and balsamic

STARTERS

**SOUP OF THE DAY**  
homemade daily and served with  
chef's foccacia (V) (1, 2) £ 6.75

**HOT SMOKED SALMON**  
hot smoked salmon salad with  
avocado, croutons, rocket and  
orange (2) £ 8.25

**GOATS CHEESECAKE**  
creamy goats cheese on a savoury  
base, served with a red onion  
marmalade (V) (2, 7, 12) £ 7.25

**CRAB CAKE**  
breaded crab cake served with a  
chunky tartare sauce (4, 5) £ 8.25

**HAM HOCK TERRINE**  
pressed ham hock served with  
piccalilli and toasted sourdough  
(2, 7, 14) £ 8.25

**SCALLOPS**  
pan seared scallops with a pea  
purée and crispy pancetta (8) £ 9.95

**CHICKEN & WILD MUSHROOMS**  
sous-vide chicken breast stuffed  
with wild mushrooms, wrapped in  
pancetta, confit potatoes, seasonal  
greens, brandy cream sauce (7, 14) £ 19.50

**SEA TROUT**  
pan roasted sea trout fillet with a  
warm salad of asparagus, olives,  
tomatoes, new potatoes and a soft  
boiled egg (4) £ 18.50

**PORK BELLY**  
braised pork belly, apple and potato  
croquette, roasted carrot and rich  
jus (4, 7) £ 20

**SEABASS**  
pan fried seabass fillets, tender  
stem broccoli, fondant potatoes and  
a tomato sauce (7) £ 19.50

**RISOTTO**  
roasted butternut squash risotto  
with vegetarian parmesan (V) (7) £ 15

**RIBEYE**  
grilled 8oz ribeye steak, grilled  
vine tomatoes, flat cap mushroom,  
hand cut triple cooked chips £ 25

MAINS

## SIDES

**SEASONAL VEGETABLES** £ 3.50

**SKIN ON FRIES** £ 3.50

**STEAK SAUCES** £ 3  
peppercorn, port & stilton, mushroom cream

*FOR ALLERGENS, PLEASE SEE THE REVERSE SIDE.  
ALSO, PLEASE NOTE OUR KITCHEN HANDLES PRODUCTS CONTAINING ALLERGENS*

# COMBE HOUSE HOTEL

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## ALLERGENS

1. celery
2. cereals containing gluten
3. crustaceans
4. eggs
5. fish
6. lupin
7. milk
8. molluscs
9. mustard
10. nuts
11. peanuts
12. sesame
13. soya
14. sulphur dioxide/sulphites

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***ALWAYS MENTION YOUR ALLERGENS  
TO YOUR SERVER***

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## WHITE CHOCOLATE FONDANT

warm and gooey white chocolate fondant with raspberry sorbet (2, 7, 13) **£ 8.95**

## PANNA COTTA

soft set panna cotta with homemade honeycomb pieces (ask for today's flavour) (7) **£ 8.25**

## CHEESECAKE

mandarin set cheesecake with fruit coulis (2, 7) **£ 8.25**

## AFFOGATO

two scoops of vanilla ice cream with a single espresso and pistachio biscotti (2, 7, 10) **£ 8.25**  
**add baileys or amaretto for £3**

## DARK CHOCOLATE DELICE

a dark chocolate and Morello cherry delice with espresso ice cream (2, 13) **£ 8.25**

## SOMERSET CHEESE BOARD

a choice of 3 or 5 cheeses with chutney, crackers, grapes and celery (1, 2, 7) **£ 9 / £ 14**  
(please ask for today's selection)

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