

COMBE HOUSE HOTEL

Bar & Restaurant

WHILE YOU WAIT

MARINATED OLIVES £ 3.50

HOMEMADE BREAD £ 3.50
served with olive oil and balsamic (2)

STARTERS

SOUP OF THE DAY

homemade daily and served with chef's bread (V) £ 7.25
(1, 2, 7, 12, 14)

SEAFOOD PLATE

smoked salmon, peppered mackerel, deep fried white bait, king prawn and spring onion skewer & lemon drop chilli jam mayo £ 12
(2, 4, 5, 8)

CHICKEN LIVER PÂTÉ

smooth chicken liver pâté served with multi grain crackers, mixed seeds & an onion jam £ 9
(2, 4, 10)

GOATS CHEESE

baked goats cheese on a garlic crostini with herb oil and balsamic pearls (V) £ 8.50
(2, 7, 14)

HUMMUS

lemon and thyme hummus with mixed seeds, truffle oil & artisan crackers (VE) £ 8
(2, 7, 10, 12)

DUCK BON BONS

confit duck, hoisin and spring onion bon bons, with a chilli plum sauce £ 9.25
(2, 4, 12, 13)

BEEF SHORT RIB

6 hour slow cooked beef short rib in a guinness bbq sauce with a fennel new potato salad £ 22
(2, 9, 14)

FISH OF THE DAY

see specials board for today's option -

CORDON BLEU

chicken breast filled with ham and cheese coated in crispy panko breadcrumbs, pan fried green beans with bacon, with a ham & cheese fondue £ 21
(2, 4, 7)

CRISPY TOFU

crispy tofu with a soy and ginger dressing, served with a toasted pitta, mixed leaf salad and cajun spiced vegan mayo (VE) £ 17
(2, 13)

STEAK OF THE WEEK

butchers choice of steak with chef's choice of side -
(ask for today's option)

GNOCCHI OF THE DAY

light & crispy gnocchi served with chef's choice (V/VE) £ 16.50
(2)

MAINS

SIDES

SEASONAL VEGETABLES £ 3.50

SKIN ON FRIES £ 3.50

STEAK SAUCES

peppercorn, port & stilton, mushroom cream £ 3
(1, 7, 14)

FOR ALLERGENS, PLEASE SEE THE REVERSE SIDE.

ALSO, PLEASE NOTE OUR KITCHEN HANDLES PRODUCTS CONTAINING ALLERGENS

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CRÈME BRÛLÉE

earl grey infused crème brûlée with an butter shortbread biscuit (2, 4, 7) £ 9

WAFFLE

vanilla waffle with black vanilla ice cream and a berry compote (2, 4, 7, 13) £ 9

CHOCOLATE MARQUISE

rich chocolate and cherry marquise with mixed berries and a champagne sorbet (2, 7, 10) £ 9

BANOFFEE

deconstructed banoffee pie with caramelised bananas, banana ice cream, and chocolate chards (2, 4, 7) £ 9

SOMERSET CHEESE BOARD

a choice of 3 or 5 cheeses with chutney, crackers, grapes and celery (1, 2, 7) £ 10 / £ 15
(please ask for today's selection)

CHEF'S ICE CREAM & SORBETS

two scoops of your choice of either ice cream (4, 7) or sorbet (ask for today's selection) £ 4
(dairy free ice cream available)

GLUTEN & DAIRY FREE DESSERTS AVAILABLE

please ask your server for today's options £ 9

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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

***PLEASE NOTE OUR KITCHEN HANDLES
PRODUCTS CONTAINING ALLERGENS.***

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