

COMBE HOUSE HOTEL

Bar & Restaurant

SUBJECT TO CHANGE
WHILE YOU WAIT

REGULARLY WITH THE
MARINATED OLIVES £ 3.50
HOMEMADE BREAD £ 3.50
served with olive oil and balsamic

FRESHEST INGREDIENTS

STARTERS

MUSHROOM SOUP
chef's mushroom soup with winter
truffle oil and a bread roll £ 7.25

WHITEBAIT £ 8
breaded whitebait with tartare sauce

GAME TERRINE £ 9
chef's game terrine with chutney and
brioche croutons

ONION TARTLET £ 9
red onion tartlet with shropshire
blue cheese, caramelised walnut crumb
and pickled shallots

SEABASS £ 21
pan seared seabass fillet with celeriac
purée, caramelised celeriac, crushed
new potatoes, tender stem broccoli and
a caper beurre noisette

CHICKEN £ 20
pan roasted supreme of chicken with a
mushroom and thyme pearl barley
risotto, confit garlic, and a white
wine and mushroom veloute

LAMB SHOULDER £ 22
braised lambs shoulder, with textures
of carrot, pomme purée and a rosemary
jus

STEAK OF THE WEEK £ 27.50
ask for today's choice.
served with beer battered onion rings,
skin-on-fries, grilled tomato &
mushrooms

BAKED GNOCCHI £ 17
potato gnocchi baked in a mornay sauce,
braised shallot, crispy onions and a
parmesan and black pepper tuille

MAINS

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REGULARLY WITH THE
FRESHEST INGREDIENTS

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SIDES

FRESHEST INGREDIENTS

SKIN ON FRIES £ 3.50

SWEET POTATO FRIES £ 3.50

SIDE SALAD £ 3

SEASONAL VEGETABLES £ 3.50

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BLACK FOREST GATEAUX

traditional black forest gateaux with chocolate ice cream

£ 9

FRESHEST INGREDIENTS

STICKY TOFFEE PUDDING

warm sticky toffee pudding with a butterscotch sauce and vanilla ice cream

£ 9

SUBJECT TO CHANGE

CHOCOLATE TART

dark chocolate and sea salt tart with clotted cream

£ 9

REGULARLY WITH THE

WEST COUNTRY CHEESE BOARD

a choice of 3 or 5 cheeses with chutney, crackers, grapes and celery

£ 11 / 16

(ASK FOR TODAY'S CHOICES)

FRESHEST INGREDIENTS

LEMON POSSET

creamy sharp lemon posset with crushed meringue and raspberry sorbet

£ 9

SUBJECT TO CHANGE

CHEF'S ICE CREAM & SORBETS

two scoops of your choice of either ice cream or sorbet

£ 4

(ask for today's flavours)

**REGULARLY WITH THE
FRESHEST INGREDIENTS**

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

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

***ALWAYS MENTION YOUR ALLERGENS
TO YOUR SERVER, AS OUR MENU CAN
BE ADAPTED TO YOUR NEEDS***