

# Tapas & sides

#### CHOOSE ANY 4 FOR £20

Baked breads & oil V 5.95 Mixed olives V GF 3.95 Black pudding bon bons 6.95 Nachos V GF 6.50 Duck leg croquettes GF 6.95 Pigs in blankets GF 7.00 Sticky beef GF 6.50 Mac & cheese V 6.00 Homemade onion rings ✓ GF 6.00 Garlic ciabatta / 5.50 Garlic & mozzarella ciabatta / 6.50 Sweet potato fries V GF 5.50 House salad V GF 5.00 Summer vegetables V GF 5.00 Coleslaw V (VGA) GF 4.50 Triple cooked chips ♥ GF 5.00 Skin on fries V GF 5.00 Truffle & parmesan chips or fries V GF 6.00

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

#### Starters

Soup of the day V GFA 8.00

Ask server for details. Served with whipped honey butter, toasted sourdough

Pan seared scallop & pork belly GF 16.00

Spiced carrot purée, coriander

Chicken karaage GF 9.00

Japanese fried chicken, saffron aioli, pickled cucumber

Beetroot cured salmon GF 11.25

Chicory, pickled fennel, shallots, ginger, horseradish snow

Wild mushroom arancini ✓ GF 10.95

Poached Arlington egg, truffle & Italian cheese foam

Shredded duck rillette GFA 9.95

Sour cherry gel, pickled blackberries, charred pak choi, toasted sourdough

Halloumi Scotch egg 🗸 GF 8.95

Red pepper chutney, dehydrated olives

### Mains

Sticky beef salad GF N 16.50

Hoisin & sweet chilli dressing, spiced cashew nuts Crispy tofu (vg) 14.95 or halloumi ♥ 16.50

Cider battered fish & chips GF 17.95

Minted marrowfat peas, triple cooked chips, tartare sauce

Bacon chop GF 17.00

Triple cooked chips, fried egg, grilled pineapple, pear & mint ketchup

Chef's pie 17.50

Creamed potato or triple cooked chips, summer vegetables & gravy

Traditional macaroni cheese V N 16.00

Crispy onions, basil & pinenut pesto, Italian cheese

Pan seared seabass GF 22.50

Saffron potatoes, chorizo jam, braised fennel, white wine, cream & caviar sauce  $\,$ 

Sautéed gnocchi V GF 16.95

Butternut purée, blue cheese, crispy sage, pumpkin oil

Pan fried chicken breast GF 22.95

Smoked cheese potato rosti, black pudding bon bon, wild mushroom sauce

King prawn and smoked salmon linguine 18.00

White wine cream, crispy capers

Pan seared duck breast GF 26.00

Duck leg croquette, hoi sin stir fried vegetables, five spiced jus

#### Steaks

Ribeye steak 70Z GF 32.00

Baby gem salad, roscoffe onion, king oyster mushroom, with triple cooked chips

Picanha rump steak 8oz GF 28.00

Baby gem salad, roscoffe onion, king oyster mushroom,

**Steak sauces:** Diane, peppercorn sauce, bearnaise, Shropshire blue cheese, garlic butter

£3.25 each

# Burgers

TLC burger GFA 17.95

Beef patty, Bacon jam & Swiss cheese, fries & coleslaw

Pulled pork burger GFA 16.95

Beef patty, pulled pork, hot honey, pickled onion rings, fries & coleslaw

> Crispy chicken burger GFA 16.50 Swiss cheese, bacon jam, fries & coleslaw

> > Katsu chicken burger
> > Onion bhaji, fries & coleslaw

Miso glazed aubergine burger (VG) GFA 15.95

Braised mushroom kimchi, spiced mayonnaise, fries & coleslaw

#### Pizza

HOME MADE PIZZAS, BAKED IN OUR STONE OVENS

Margherita 🎺 13.00

Mozzarella, roasted tomatoes, Napoli base

Pepperoni 13.95

Pepperoni, mozzarella, Napoli base

BBQ pulled pork 13.95

Bbq pulled pork, hot honey, mozzarella, Napoli base

Carnivore 14.20

Serrano ham, pepperoni, salami, mozzarella, Napoli base

Veg supreme 13.95

Miso aubergine, mushrooms, red pepper chutney, Napoli base

Goat's cheese & red onion marmalade ✓ 13.95

Goat's cheese, red onion marmalade, mozzarella, Napoli base



#### Desserts

Sticky toffee pudding © GF 8.25 Date & Assam tea purée, honeycomb

Baked custard tart ♥ GF 8.25 Nutmeg tuile, vanilla ice cream

Churros ♥ GF 8.25

Dark chocolate and maple syrup sauce, lime creme fraiche

Eton mess **♥ GF 8.50** 

Macerated strawberries, Chantilly cream, strawberry & champagne sorbet, pink peppercorn Swiss meringue

Cheesecake of the week 8.25 Served with a scoop of ice cream

Snugbury's ice cream & sorbet
Please ask for the selection
Scoop

## **Afters**

Irish Coffee 7.50 Calypso Coffee 7.50 Espresso Martini 9.50

Latte **3.95** 

Pot of tea 3.00

Hot chocolate 3.95

Luxury hot chocolate 4.50

Espresso 2.95

Americano 3.50

Flat white 3.75

Mocha 3.95

Cappuccino 3.95

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

# Lunch

SERVED MONDAY-SATURDAY 12-5PM

Cider battered fish finger sandwich 9.95
Tartare sauce

French drip 11.50

Topside of beef, caramelised onion, Swiss cheese, in a toasted ciabatta, served with red wine dipping gravy

Pulled pork wrap 9.95 Coleslaw & hot honey

Sticky beef wrap 9.95
Rocket, hoisin & sweet chilli dressing

Sticky halloumi wrap ✓ 9.50 Rocket, hoisin & sweet chilli dressing

Chicken karaage wrap 9.50 lettuce, tomato, garlic mayo

Soup of the day GFA 8.00
Ask server for details.
Served with whipped honey butter,
toasted sourdough

ADD A BOWL OF CHIPS, FRIES OR SOUP FOR £4.00 ADD COLESLAW FOR £3

ANY OF THE ABOVE ARE AVAILABLE ON GLUTEN FREE ROLLS

### The Lord Combermere

We serve honest, delicious food crafted by a passionate team lead by head chef Adam Oakden.

We care about creating a memorable dining experience and all of our food is cooked freshly to order, which might mean that there is a small wait on food at busy times.

We hope you enjoy your meal with us at The Lord Combermere.

Ald More

# What's on at **The Lord Combernere**



Monday - Friday 4.30pm - 6.30pm

50p off all pints of beer, 250ml wines & double spirits



Fridays at 6pm Saturdays at 8pm



Summer BBQs, Wine Tastings, Party Nights And More...

www.lordcombermere.co.uk

Visit our website for details:

Open 7 days a week



FOOD SERVED ALL DAY
LIVE MUSIC EVERY WEEKEND
REAL ALE - FINE WINE - FRESH FOOD
INDEPENDENT & FAMILY OWNED



