

Sunday Menu

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.
Cheers!

Cam, Rach & The Lord Combermere Team x



Starters

Winter vegetable & white bean soup ✓ GF GFA VGA 7.95
Served with marmite butter, toasted sourdough

Hot honey & sesame chicken bites GF 8.95
Pickled red cabbage, sugar snaps, charred grapefruit

Halloumi fries ✓ GF 7.95
Harrisa mayo, pomegranate & fresh mint

Prawn cocktail GFA 8.95
Served with a thyme cracker

King prawn pil pil GFA 9.50
Garlic ciabatta

Nachos ✓ GF 7.50
Smoked cheese sauce, guacamole, salsa, jalepenos
Add pulled pork for £3

Sunday Mains

Aged topside of beef 18.95 **Vegetarian nut roast** ✓ 16.95

Accompanied by roast potatoes, braised carrots, cauliflower cheese, roast parsnips, market greens, Yorkshire pudding & stock gravy

Roasts available as gluten free

Roast Turkey GF 18.95
With all the trimmings

Artichoke & truffle risotto ✓ GF 15.95
Served with artichoke crisps

Cider battered fish & chips GF 17.95
Minted marrowfat peas, hand cut chips, tartare sauce

Chef's pie 17.50
Creamed potato or triple cooked chips, summer vegetables & gravy

Traditional sausage & mash GF 16.95
Beer onions & seasonal vegetables

Sticky beef salad GF N 16.50
Hoisin & sweet chilli dressing, spiced cashew nuts
Crispy tofu (vg) 14.95 or halloumi ✓ 16.50

TLC burger GFA 15.50
6oz beef patty, beer onions, crispy pancetta,
Emmental cheese, fries & coleslaw

Tandoori halloumi burger ✓ GFA 15.50
Mango chutney, pickled red onions, spiced mayo, fries & coleslaw

Sunday Sides

Creamed potato ✓ GF 5.00

Pigs in blankets GF 6.95

Seasonal greens ✓ GF 5.00

Braised carrots ✓ GF 4.50

Cauliflower cheese ✓ GF 6.00

Sunday Desserts

Vanilla rice pudding ✓ GF 7.50
Caramelised pear, saffron & lemon gel

Apple & blackberry crumble tart ✓ GF 7.50
With vanilla ice cream

Cheesecake of the day ✓ 8.25
Served with a scoop of ice cream

Traditional Christmas pudding ✓ GF 8.95
With Brandy sauce

Tonka bean crème brûlée ✓ 8.95
Coffee caramel, dark chocolate soil

Dark chocolate & cherry torte ✓ GF 8.95
With chocolate sauce, Brandy snap

Mulled wine poached pear ✓ 8.95
Cranberry shortbread & cinnamon cream

Cheshire Farm ice cream & sorbet ✓ 2.75 per scoop
Please ask for the selection

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.

GF - Gluten Free
GFA - Gluten Free Available
✓ - Vegetarian
VG - Vegan
VGA - Vegan available
N - Contains nuts