

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

Soup of the day ✓ 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

Chickory, pickled fennel, shallots, ginger, horseradish snow

Wild mushroom arancini ✓ GF 10.95

Poached Arlington egg, truffle & Italian cheese foam

Shredded duck rilette GF 9.95

Sour cherry gel, pickled blackberries, charred pak choi

Halloumi Scotch egg ✓ GF 8.95

Red pepper chutney, dehydrated olives

Sunday Mains

Aged topside of beef 18.95

Roast loin of pork 17.50
stuffing & apple sauce

Roast chicken 17.50

Vegetarian roast ✓ 16.95

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

Roasts available as gluten free

Sautéed gnocchi ✓ GF 16.95

Butternut purée, blue cheese, crispy sage, pumpkin oil

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 ✓ N 16.00

Crispy onions, sasil & pinenut pesto, Italian cheese

Sticky beef salad GF N 16.50

Hoisin & sweet chilli dressing, spiced cashew nuts

Crispy tofu (vg) 14.95 or halloumi ✓ 16.50

Burgers

TLC burger GFA 17.95

Beef, bacon jam & Swiss cheese, fries & coleslaw

Pulled pork burger GFA 16.95

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

Crispy chicken burger GFA 16.50

Swiss cheese, bacon jam, fries & coleslaw

Katsu chicken burger 16.95

Onion bhaji, fries & coleslaw

Miso glazed aubergine burger 15.95

braised mushroom Kimchi, spiced mayo
✓ GFA, VGA

Sunday Sides

Creamed potato ✓ GF 5.00

Pigs in blankets GF 7.00

Seasonal greens ✓ GF 5.00

Braised carrots ✓ GF 4.50

Cauliflower cheese ✓ GF 6.00

Sunday Desserts

Sticky toffee pudding ✓ GF 8.25

Date & Assam tea purée, honeycomb

Baked custard tart ✓ GF 8.25

With nutmeg tuile, vanilla ice cream

Churros ✓ GF 8.25

With dark chocolate and maple syrup sauce, lime creme fraiche

Eton mess ✓ GF 8.50

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

Dark chocolate fondant ✓ GF 9.00

Cinamon doughnut, sour cherry gel

Cheesecake of the week 8.25

Served with a scoop of ice cream

Snugbury's ice cream & sorbet 2.75 per
Please ask for the selection **scoop**

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