

## TO BEGIN

Soup of the day, served with toasted sourdough and salted butter **7.95 (v) (vga) (gfa)**

★ Ham hock & Manchego croquettes with pea purée **8.20 (gf)**

Goat's cheese roulade, baked fig and beetroot purée **8.50 (v) (n) (gf)**

Twice-baked cheddar soufflé with pear and walnut chutney **8.20 (v) (n) (gf)**

Classic prawn cocktail served with toasted sourdough and butter **8.95 (gfa)**

Lamb kofta scotch egg with a creamy tzatziki dip **8.95 (n) (gf)**

★ Salt & pepper calamari, lemon and dill mayonnaise **7.95 (gf)**

Nachos, cheese sauce, guacamole, salsa and jalapeño **7.50 (gf) (v)** Add hot honey pulled pork for **£3 (gf)**

TRY ONE OF OUR  
HOUSE FAVOURITES  
MARKED WITH ★

## PUB CLASSICS & KITCHEN FAVOURITES

★ Cider battered fish and chips, hand cut chips, minted marrowfat peas and tartare sauce **17.95 (gf)**

Steak and ale pie with creamed potatoes or hand cut chips, seasonal vegetables and rich gravy **17.50**

Chicken and leek pie with creamed potatoes or hand cut chips, seasonal vegetables and rich gravy **17.50**

Soy and hot honey glazed pork belly, fennel slaw and lemon potatoes **19.95 (gf)**

Beef Bourguignon, creamed potatoes and seasonal vegetables **17.95 (gf)**

★ Chicken Pad Thai **14.95 (n)**

Sticky beef or halloumi salad, hoisin and sweet chilli dressing and spiced cashew nuts **16.60 (n) (gf)**

Pan-seared salmon, potato and chorizo hash, pak choi and cockle popcorn **23.50 (gf)**

Roasted butternut, sage and feta risotto with herb oil **14.50 (v) (vga) (gf)**

Spaghetti carbonara, pancetta and parmesan cheese **14.50** Add garlic ciabatta for **£3 (v)**

★ Chicken tikka masala, rice and naan bread **15.50 (n) (gfa)**

## FROM THE GRILL

★ Pan-seared venison loin, olive oil, mashed potato, celeriac purée, wilted pak choi and red wine jus **24.95 (gf)**

Gammon steak 8oz, fried eggs, griddle pineapple, garden peas, and hand cut chips **17.95 (gf)**

Minute steak (thin, lean cut from the rump, served med-rare), creamy peppercorn sauce and fries **14.00 (gf)**

★ TLC burger, 6oz beef, maple bacon, melted cheese, crispy onion, coleslaw and fries **15.95 (gfa)**

Buttermilk chicken burger, red cabbage coleslaw, garlic aioli and fries **15.50 (gfa)**

Spiced bean burger, guacamole, lime yoghurt and salsa, coleslaw and fries **14.50 (v) (vga) (gfa)**

Add a portion of onion rings to any burger for **£4.50 (v) (gf)**

Bread & oil **5.95 (v)**  
Mixed olives **3.95 (v) (vg) (gf)**  
Halloumi bites **6.50 (v) (gf)**  
Patatas bravas **5.95 (v) (gf)**  
House salad **5.00 (vg) (gf)**

Sesame & honey sausages **6.00 (gf)**  
Sticky beef **6.50 (gf)**  
Ham hock bon bons **6.95 (gf)**  
Pork belly bites **6.95 (gf)**

**TAPAS & SIDES**  
PERFECT FOR SHARING  
OR ADDING TO YOUR MEAL

## FROM OUR PIZZA OVEN

HOMEMADE DOUGH, FRESH INGREDIENTS, STONE BAKED

Margherita, mozzarella, roasted tomatoes **13.00 (v)**

Pepperoni, mozzarella **13.95**

BBQ pulled pork, hot honey, mozzarella **13.95**

★ Carnivore, Serrano ham, pepperoni, salami, mozzarella **14.20**

Veg supreme, miso aubergine, mushrooms, red pepper chutney **13.95 (v)**

Goat's cheese, red onion marmalade, mozzarella **13.95 (v)**

## DESSERTS

**Treacle tart** with clotted cream **8.50 (v) (gf)**

**Steamed jam sponge pudding** with custard **8.25 (v) (gf)**

**Dark chocolate brownie**, burnt orange crumb, chocolate soil, served with vanilla ice cream **8.25 (v) (gf)**

★ **Sticky toffee pudding**, toffee sauce, hazelnut and sesame tuile, served with vanilla ice cream **8.50 (v) (n) (gf)**

**Cheesecake** of the day with ice cream **8.25 (v)**

## AFTERS

Irish coffee **7.50**

Calypso coffee **7.50**

Espresso Martini **9.50**

Cappuccino **3.95**, Flat white **3.75**,

Espresso **2.95**, Americano **3.50**,

Mocha **3.95**, Pot of tea **3.00**,

Hot chocolate **3.95**,

Luxury hot chocolate **4.50**

**Ice creams 2.75 per scoop - all (v) (gf) : Sorbets 2.75 per scoop - all (vg) (gf) :**

Double chocolate, strawberries & cream, Raspberry, mango, strawberries & champagne  
vanilla, honeycomb & salted caramel

**£14 LUNCH DEAL\* WITH A DRINK**

**MONDAY - FRIDAY 12PM - 3PM**

'SELECT LUNCH OPTIONS WITH SELECT DRINKS

**SUNDAY ROASTS**

**EVERY SUNDAY 12PM-5.30PM**

BOOKING ADVISED

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

All of our dishes are cooked fresh to order, which may mean a short wait at busy times.

We hope you enjoy your meal with us.

Cheers!

Cam, Rach & The Lord Combermere Team x

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  
v - Vegetarian  
vg - Vegan  
vga - Vegan available  
n - Contains nuts

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House salad **5.00 (vg) (gf)**

Sesame & honey sausages **6.00 (gf)**  
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**TAPAS & SIDES**  
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**CHOOSE ANY 4 FOR £20  
ALL DAY - EVERY DAY**

Mac & cheese **6.00 (v)**  
Onion rings **5.95 (v) (gf)**  
Garlic ciabatta **5.50 (v)**  
Garlic & mozzarella ciabatta **6.50 (v)**  
Seasonal vegetables **5.50 (v) (gf)**

Hand cut chips **4.95 (vg) (v) (gf)**  
Fries **4.95 (vg) (v) (gf)**  
Sweet potato fries **5.50 (vg) (v) (gf)**  
Truffle & parmesan chips or fries **5.95 (v) (gf)**