



Tapas & sides

CHOOSE ANY 4 FOR £20

- Baked breads & oil ✓ 5.95
- Mixed olives ✓ GF (VG) 3.95
- Black pudding bon bons GF 6.95
- Nachos ✓ GF 6.50
- Patatas Bravas ✓ GF (VG) 5.95
- Seasame & honey glazed sausages GF 6.00
- Sticky beef GF 6.50
- Mac & cheese ✓ 6.00
- Homemade onion rings ✓ GF 5.95
- Garlic ciabatta ✓ 5.50
- Garlic & mozzarella ciabatta ✓ 6.50
- Sweet potato fries ✓ GF (VG) 5.50
- House salad ✓ GF (VG) 5.00
- Winter vegetables ✓ GF (VG) 5.00
- Coleslaw ✓ (VGA) GF 4.50
- Triple cooked chips ✓ GF (VG) 4.95
- Skin on fries ✓ GF (VG) 4.95
- Truffle & parmesan chips or fries ✓ GF 5.95
- Courgette fritter, smoked tomato chutney ✓ GF 6.50

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

Starters

- Soup of the day ✓ GFA 7.95
Ask server for details. Served with salted 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
- King prawn pil pil GFA 9.50
Garlic ciabatta
- Pulled pork arepas GF 8.95
Tomato salsa, guacamole
- Mackerel paté GF 8.95
Pickled cucumber gel, sourdough crisp
- Nachos ✓ GF 7.50
Smoked cheese sauce, guacamole, salsa, jalepenos
Add pulled pork for £3

Mains

- Sticky beef salad GF N 16.50
Hoisin & sweet chilli dressing, spiced cashew nuts
Or choose crispy tofu VG 14.95 or halloumi ✓ 16.50
- Cider battered fish & chips GF 17.95
Minted marrowfat peas, hand cut chips, tartare sauce
- Chef's pie 17.50
Creamed potato or hand cut chips, seasonal vegetables & gravy
- Slow braised beef ragu 18.00
Pappardelle pasta & Italian cheese
- Thai green chicken curry GF 18.50
Coconut Jasmin rice, toasted coconut
Choose King prawn 19.00 or tofu VG 17.00 instead
- Artichoke & truffle risotto ✓ GF 15.95
Served with artichoke crisps
- Pork escallop GF 18.50
Warm potato salad, confit tomatoes, mustard cream
- Traditional sausage & mash GF 16.95
Beer onions & seasonal vegetables
- Beef Bourguignon GF 17.95
Hasselback potatoes & seasonal vegetables
- King prawn & crab tagliatelli 18.50
Preserved lemon, white wine sauce

From the grill

- Sirloin steak 7oz GF 26.95
Tomato, braised mushroom, hand cut chips
Steak sauces: Diane, peppercorn sauce, bearnaise, Stilton cheese, garlic butter £3.25 each
- Gammon steak 8oz GF 17.95
Pineapple & chilli salsa, fried egg, hand cut chips & garden peas
- TLC burger GFA 15.50
6oz beef patty, beer onions, crispy pancetta, Swiss cheese, fries & coleslaw
- Venison burger GFA 16.95
Topped with courgette fritter, smoked tomato chutney, Swiss cheese, fries & coleslaw
- Tandoori halloumi burger ✓ GFA 15.50
Mango chutney, pickled red onions, spiced mayo, 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

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

"Pizookie" ✓ GF N 8.50

Tonka bean & dark chocolate cookie dough baked in the pizza oven
with candied walnuts & cranberries

Maple syrup & peacan steamed pudding ✓ GF N 7.50
With custard

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

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

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

Afterers

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

Lunch

SERVED MONDAY-SATURDAY 12-5PM

Cider battered fish finger sandwich GFA 9.95
Tartare sauce

French drip GFA 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

Tandoori halloumi wrap ✓ 9.50
Mango chutney, pickled red onions, spiced mayo

Hot honey and sesame chicken wrap 9.50
lettuce, pickled red cabbage, spiced mayo

Soup of the day ✓ GFA 7.95
Ask server for details.
Served with salted 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.

Cheers!

Cam, Rach & The Lord Combermere Team x

What's on at The Lord Combermere

**HAPPY
HOUR**

Monday - Friday
4.30pm - 6.30pm

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



Fridays at 6pm
Saturdays at 8pm



TAPAS TUESDAY
WINE WEDNESDAY
PIE & PINT THURSDAY
And More...

Visit our website for details:
www.lordcombermere.co.uk

Open 7 days a week

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@thelordcombermere
@lordcombermereaudlem

FOOD SERVED ALL DAY

LIVE MUSIC EVERY WEEKEND

REAL ALE - FINE WINE - FRESH FOOD
INDEPENDENT & FAMILY OWNED



www.lordcombermere.co.uk

01270 812277

**BOOK YOUR
TABLE ONLINE**