

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

Snacks & Sides

Baked breads & oil ✓ **5.95**

Mixed olives ✓ GF **3.95**

Homemade garlic flatbread ✓ **7.95**

Triple cooked chips ✓ GF **5.00**

Skin on fries ✓ GF **5.00**

Truffle & Italian cheese chips or fries ✓ GF **6.00**

Onion rings ✓ GF **6.00**

Balsamic reduction, chives, garlic oil

Sweet potato fries ✓ GF **5.50**

House salad ✓ GF **5.00**

Summer vegetables ✓ GF **5.00**

Coleslaw ✓ GF **4.50**

Garlic ciabatta ✓ **5.50**

Garlic & mozzarella ciabatta ✓ **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
V - Vegetarian
VG - Vegan
VGA - Vegan available
N - Contains nuts



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 karrage 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

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

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

Roasts available as gluten free

Pan roast chicken breast GF **17.50**

creamed potato, Tenderstem, peppercorn sauce

Sautéed gnocchi ✓ GF **16.95**

Butternut purée, Shropshire 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 ✓ **16.00**

Basil & pinenut pesto, Italian cheese

Sticky beef salad GF **16.50**

Hoisin & sweet chilli dressing, spiced cashew nuts

Crispy tofu (vg) **14.95** or halloumi ✓ **16.50**

Burgers

TLC burger **GFA 17.95**

Bacon jam & Swiss cheese, fries & coleslaw

Pulled pork burger **GFA 16.95**

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, braised mushroom **15.95**

Kimchi, spiced mayo ✓ **GFA**

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

Cheese plate **GFA 13.95**

Selection of cheese, Orchard chutney, crackers, whipped honey butter

Snugbury's ice cream & sorbet **2.75 per**

Please ask for the selection **scoop**