



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 (VGA) 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

Mains

Pan seared duck breast GF **26.00**

Duck leg croquette, hoi sin stir fried vegetables, five spiced jus

Roasted cod fillet GF, N **27.50**

Textures of cauliflower, toasted almonds, curry oil, tumeric tuile

Braised beef cheek GF **24.50**

Creamed potato, turnip marmalade, braised red cabbage, Madeira jus

Pan seared seabass GF **22.50**

Saffron potatoes, chorizo jam, braised fennel, white wine & caviar sauce

Sautéed gnocchi ✓ GF **16.95**

Butternut purée, Shropshire blue cheese, crispy sage, pumpkin oil

Pan fried chicken breast GF **22.95**

Smoked cheese potato rosti, black pudding bon bon, wild mushroom sauce

King prawn and smoked salmon linguine **18.00**

White wine cream, crispy capers

Steaks

Ribeye steak 7oz GF **32.00**

Baby gem salad, roscoffe onion, king oyster mushroom, with triple cooked chips

Picanha rump steak 8oz GF **28.00**

Baby gem salad, roscoffe onion, king oyster mushroom, salsa verde, fries

Steak sauces: Diane, peppercorn sauce, bearnaise, Shropshire blue cheese, garlic butter

£3.25 each

Pub classics

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 burger (VG) GFA **15.95**

Braised mushroom kimchi, spiced mayonnaise, 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

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 & champagne 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 scoop
Please ask for the selection

After

Espresso 2.95

Latte 3.95

Irish Coffee 7.50

Americano 3.50

Pot of tea 3.00

Calypso Coffee 7.50

Flat white 3.75

Hot chocolate 3.95

Espresso Martini 9.50

Mocha 3.95

Luxury hot chocolate 4.50

Cappuccino 3.95

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Lunch

SERVED MONDAY-SATURDAY 12-5PM

Cider battered fish finger sandwich 9.95
Tartare sauce

French drip 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

Sticky halloumi wrap ✓ 9.50
Rocket, hoisin & sweet chilli dressing

Chicken karrage wrap 9.50
lettuce, tomato, garlic mayo

Soup of the day ✓ GFA 8.00
Ask server for details. Served with whipped honey butter, toasted sourdough

ADD A BOWL OF CHIPS, FRIES OR SOUP FOR £4.00

ANY OF THE ABOVE ARE AVAILABLE ON
GLUTEN FREE ROLLS

Whats 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



Summer BBQs,
Wine Tastings,
Party Nights
And More...

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

Open 7 days a week



FOOD SERVED ALL DAY
LIVE MUSIC EVERY WEEKEND
REAL ALE - FINE WINE - FRESH FOOD
INDEPENDENT & FAMILY OWNED



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www.lordcombermere.co.uk
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TABLE ONLINE