

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 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

Sunday Mains

SPECIAL OFFER - Enjoy any roast

with a starter or dessert for just £20

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

Artichoke & truffle risotto ✓ GF 15.95

Served with artichoke crisps

Chef's pie 17.50

Creamed potato or triple cooked chips, summer vegetables & gravy

Gammon steak 8oz GF 17.95

Pineapple & chilli salsa, fried egg,
hand cut chips & garden peas

King prawn & crab taglietelli GF 18.50

Preserved lemon, white wine sauce

Sticky beef salad GF N 16.50

Hoisin & sweet chilli dressing, spiced cashew nuts

Crispy tofu (vg) 14.95 or halloumi ✓ 16.50

Sunday Sides

Creamed potato ✓ GF 5.00

Pigs in blankets GF 6.95

Seasonal greens ✓ GF 5.00

Braised carrots ✓ GF 4.50

Cauliflower cheese ✓ GF 6.00

Sunday 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 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**

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

Tapas & sides

CHOOSE ANY 4 FOR £20

Baked breads & oil ✓ 5.95

Mixed olives ✓ GF 3.95

Black pudding bon bons 6.95

Nachos ✓ GF 6.50

Patatas Bravas ✓ GF 5.95

Pigs in blankets GF 6.95

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 5.50

House salad ✓ GF 5.00

Winter vegetables ✓ GF 5.00

Coleslaw ✓ (VGA) GF 4.50

Triple cooked chips ✓ GF 4.95

Skin on fries ✓ GF 4.95

Truffle & parmesan chips or fries ✓ GF 5.95

Courgette fritter, smoked tomato chutney ✓ GF