



## 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

Winter vegetable & white bean soup ✓ GFA VGA 7.95  
Served with marmite 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

Prawn cocktail GFA 8.95  
Served with a thyme cracker

Pressed chicken & ham hock terrine GF 8.95  
Pea mousse, pickled mushroom

Twice baked Stilton soufflé ✓ 8.95  
Served with a salad of golden raisins & candied walnuts

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

Roast Turkey GF 18.95  
With all the trimmings!

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

Pan roasted venison loin GF 23.95  
Herb crust, fondant potato, wilted kale, red wine jus

Traditional sausage & mash GF 16.95  
Beer onions & seasonal vegetables

Beef Bourguignon GF 17.95  
Hasselback potatoes & seasonal vegetables

Confit salmon GF 22.95  
Truffle mashed potatoes, sautéed Brussels sprouts & cranberries,  
white wine & caviar sauce

Red lentil curry ✓ GF VG N 17.50  
Persian rice, mango chutney

## Winter menu 2025

### 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,  
Emmental 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
- Traditional Christmas pudding** ✓ GF 8.95  
With Brandy sauce
- Dark chocolate & cherry torte** ✓ GF 8.95  
With chocolate sauce, Brandy snap
- Apple & blackberry crumble tart** ✓ GF 7.50  
With vanilla ice cream
- Tonka bean crème brûlée** ✓ 8.95  
Coffee caramel, dark chocolate soil
- Mulled wine poached pear** ✓ 8.95  
Cranberry shortbread & cinnamon cream
- Cheesecake of the day** ✓ 8.25  
Served with a scoop of ice cream
- Cheshire Farm ice cream & sorbet** ✓ 2.75 per scoop  
Please ask for the selection

## 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

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## 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, Emmental, 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 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**



**Ask about our  
monthly wine  
tasting events!**

**Visit our website for details:  
[www.lordcombermere.co.uk](http://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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TABLE ONLINE**