

To start with...

Fresh home-made soup served with Combe House bread (v) £5.95

Charcuterie slate, selection of continental meats, chargrilled artichokes, roquito peppers and olive oil £7.90

Combe House fishcake, dressed baby leaves, dill & caper dressing £7.50

Chicken and duck liver parfait, truffle butter skin, toasted ciabatta and tomato chutney £7.90

Grilled halloumi cheese, roasted artichokes & red peppers, basil oil £7.50

For the main event...

Honey glazed roast duck breast, gratin potatoes and roasted mediterranean veg, red wine jus £19.95

Shredded slow braised shin of beef in red wine, with brunoise vegetables, rolled in pancetta, chive mash and green beans £18.50

8oz sirloin steak (uncooked weight), slow roasted tomato, flat cap mushroom, truffle butter, mixed leaf salad and fries £19.95

Pan seared breast of guinea fowl with oyster mushrooms, wilted spinach and rosti potatoes, game jus £17.50

Crispy cider pork belly with confit savoy cabbage with pancetta and apple and Parmentier potatoes, cider jus £17.50

Market fish of the day – Please see the specials board

Vegetarian options change on a regular basis, please ask our waiting staff for today's options

Sides

Fries Sweet potato fries New Potatoes Fine green beans Wilted greens

£3.50 per dish

To finish with...

Raspberry pannacotta, fresh raspberries and a all butter shortbread £7.25

Apple and blueberry crumble, sauce anglaise and blueberry ice-cream £7.25

Baileys and white chocolate cheesecake, chocolate sauce, seasonal berries £7.25

Warm treacle tart, infused with ginger, lemon and orange zest, whisky sauce and clotted cream £7.25

Somerset cheese selection, chutney and biscuits (v) £8.50

After dinner coffee £2.50 or with petit fours £4.50 Liquor coffees from £5.50 Tea £2.25

Please note, all dinner inclusive deals are to a value of £30 per person. Any additional amount will be charged

If you have any food allergies please ask our waiting staff for the information booklet