

DINNER MENU

Combe House Hotel

STARTERS

Marinated Olives
£5

Soup of the Day
Served with Chefs Bread (V)
£8

Salmon Rillettes, Spring Onion, Dill,
Salad Leaves & Caviar
£9

Mosaic Terrine of Duck, Chicken & Guinea Fowl
with Cherry & Fig Compote & Focaccia Toast
£10

Goats Cheese Bavaois, Heritage
Beetroot, Pickled Walnuts & Chicory (V)
£9

Leek & Blue Cheese Tartlet with Crispy
Onions & Watercress
£9

DESSERT

Vanilla Crème Brûlée with Roast Apple,
Cinnamon & Vanilla Ice Cream
£9

Pear & Almond Tart with Pear Compote,
Almond Granola & Clotted Cream
£9

Black Forest Chocolate Fondant
with Clotted Cream
£9

Apple Tarte Tatin with Clotted Cream
or Vanilla Ice Cream
£9

Honey Roast Fig Mille Feuille with
Caramelised Fig & Ice Cream
£9

Cheeseboard - 3 or 5 Cheeses, Chutney,
Crackers & Grapes
£11/£16

MAIN COURSE

Roast Guinea Fowl, Rosti Potato, Chard, Braised
Lentils with a Roast Onion & Red Wine Sauce
£25

Pan Fried Seabass, Scallop, Shrimp & Mussel
Chowder with Roast Sweetcorn
£24

Pork Fillet, Parma Ham, Braised Belly Pork, Carrot &
Swede Puree with Spring Onion & Chive Mash
£24

Pumpkin & Sage Ravioli with a
Lemon & Cream Sauce (V)
£17

Braised Daube of Venison, Herb Pomme Puree,
Roast Vegetables & Blackberry Sauce
£25

8oz Sirloin or Fillet Steak, Chunky Chips, Grilled
Tomato, Mushroom & Beer Battered Onion Rings
£29/£34

Steak Sauces - Peppercorn, Blue Cheese, Mushroom
£4
Extra Serving of Seasonal Veg or Side Salad
£4

TO FINISH...

Affagato
Espresso Shot with a scoop of
Vanilla Ice Cream & Biscotti
£7

Liqueur Coffee/ Irish Coffee
£8.50

Americano
Espresso Shot with Hot Water
£4

Cappuccino
Espresso Shot, Steamed Milk, Milk Foam
& Chocolate Sprinkles
£4.50

Latte
Shot of Espresso with Steamed Milk & thin
layer of froth on top
£4

Flat White
Espresso Shot with Steamed Milk
£4

Please make your server aware of any allergies or intolerances you may have

Combe House Hotel, Holford TA5 1RZ. 01278 741382. enquiries@combehouse.co.uk