

# DINNER MENU

## Combe House Hotel

### STARTERS

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

Confit Duck Terrine, Liver Parfait, Smoked  
Duck Breast & Rhubarb Chutney  
£10

Grilled Asparagus, Wild Garlic, Poached Fenton  
Farm Egg, Parma Ham & Parmesan  
£9

Marinated Burrata & Heritage Beetroot  
with Radish & Lemon Dressing (V)  
£9

Cured Chalk River Trout, Buttermilk Dressing,  
Dil Oil Cucumber with Pea & Asparagus Salsa  
£9

### MAIN COURSE

Cider Braised Pork Belly, Wholegrain Mustard  
Mash, Roasted Cabbage & Spring Vegetables  
£24

Roast Rump of Lamb, Lyonnaise Potato,  
Creamed Savoy Cabbage & Rosemary Sauce  
£26

Slow Cooked Beef Short Rib, Gratin Potato, Roast  
Carrots & Spring Greens  
£25

Pan Fried Hake & Pak Choy with Lemon Grass &  
Shitake Mushroom Salsify  
£25

Baked Aubergine, Harrisa Chickpeas,  
Feta Cheese & Ratatouille (V)  
£20

8oz Sirloin Steak, Chunky Chips, Grilled Tomato, Field  
Mushroom & Beer Battered Onion Rings  
£32

Steak Sauces - Peppercorn, Blue Cheese, Mushroom  
£3.50  
Extra Serving of Seasonal Veg or Side Salad  
£4

### DESSERT

Strawberry Mousse, Meringue & Strawberry  
Champagne Sorbet  
£9

Peanut Butter Parfait with  
Toffee Sauce & Popcorn  
£9

Rhubarb Pannacotta  
with Poached Rhubarb  
£9

Dark Chocolate Brownie with Red Berries &  
Clotted Cream Ice Cream  
£9

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

Cheeseboard - 4 Somerset Cheeses,  
Chutney, Crackers & Grapes  
£14

### TO FINISH..

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  
£4.50

Flat White  
Espresso Shot with Steamed Milk  
£4.50

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