

The Combermere Arms

~ Saturday 15th June 2019 ~

Summer Tipples

Mojito Rum, fresh mint, lime juice topped up with soda 7.50

Cosmopolitan Vodka, Cointreau and cranberry juice 8.50

La Bella Malfy Blood Orange gin with Grapefruit juice, topped up with lemonade 10.00

Nibbles

Bowl of mixed olives 4.25

Crispy anchovies with saffron garlic mayonnaise 4.25

Red pepper hummus with flatbread 4.50

BBQ chicken wings 4.95

Garlic prawns 6.50

Halloumi chips with tomato salsa 5.50

Starters

Leek and potato soup with chunky bread 5.45

Chicken liver pâté with carrot and apricot chutney and granary toast 6.95

Pan-fried scallops with ham fritters, pea purée and lemon dressing 11.95

Smoked salmon and horseradish orange and beetroot salad and horseradish cream 8.75

Goat's cheese and basil cheesecake with red pepper chutney (v) 6.95

Pan fried wild mushrooms on toasted granary bloomer with poached egg and tarragon hollandaise 6.95

Prawn cocktail with brown bread and butter 7.95

Charcuterie board; Chicken liver pate, cured meats, Appleby's Cheshire fritters, pickles, artichokes, olives, apricot and carrot chutney and granary toast (great for sharing) 18.95

Mains

Combermere Mixed Grill 5oz rump steak (pink), gammon chop, sausage, lamb cutlet (pink), black pudding, served with chips and peppercorn sauce 22.95

Lamb, roasted parsnip and rosemary pie with mash and buttered greens 14.95

Malaysian fish curry with sticky coconut rice 16.95

Crispy beef salad with sweet chilli sauce and roasted cashew nuts 13.95

Harrisa spiced half roast chicken with sweet potato wedges and a pomegranate salad 15.95

Seared duck breast with duck leg croquette, spinach, roasted baby carrots, asparagus and clementine puree 17.95

10oz rump steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips 18.95

Honey roasted ham (served cold) with free range eggs and chips 12.45/9.25

Deep-fried cod in beer batter with chips, mushy peas and tartare sauce 14.25/9.95

Traditional pork and leek sausages with mash, buttered greens and onion gravy 12.45/9.25

Braised shoulder of lamb with minted potato cake and rosemary gravy 17.95

Smoked haddock and salmon fishcakes with tomato and spring onion salad 13.95/10.95

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.75

Pork and Chorizo burger with Manchego cheese, fries and roasted red pepper jam 14.95

Butternut squash and sage tortellini, wilted spinach, capers, sun blushed tomato and lemon. 12.95

Mushroom Bourguignon pie with olive oil crushed potatoes, mixed greens and red wine jus 12.95

Ploughman's of Brie, Rioja and Onion cheddar and Shropshire Blue with chunky bread, apple, tomato, pickled onions, ham, celery and chutney 10.95

Side Orders

Chunky chips 3.75

Fries 3.75

Peppercorn sauce 2.25

Buttered vegetables 3.75

Mixed salad with house dressing 4.50

Garlic bread with cheese 4.50

Warm breads with olive oil and balsamic 4.50

Garlic bread 3.95

Light Bites and Sandwiches

Smoked salmon Benedict with poached egg and Hollandaise sauce on a toasted crumpet 9.75

Roasted red pepper, sun blush tomato and goats cheese quiche with a chive potato salad 9.45

Fragrant Thai chicken salad with pak choi, mango, coconut and lime dressing 11.95

Bacon, Brie and cranberry on ciabatta with a side salad 7.45

Rump steak sandwich with Dijon, tarragon mayonnaise and fries 11.25

Home roasted ham, gherkins and English mustard mayonnaise sandwich on white bread 6.95

Prawn and Marie Rose sandwich with rocket salad served on granary bread 7.95

Tarragon, lemon chicken, bacon and mayonnaise wrap with tomato and rocket 6.95

Puddings and Ice Creams

Sherry trifle with toasted almonds 5.95

Eton mess; strawberries,raspberry vanilla cream and crushed meringue 6.25

Cherry chocolate tart with sour cherry sorbet 6.75

Lemon cheesecake with raspberry sorbet 6.95

Crème brûlée with shortbread biscuit 6.25

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.45

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.45

Hot waffle with blueberry compote and white chocolate chunk ice cream 6.25

Cheshire Farm ice creams ; Choose three scoops from - Vanilla, Strawberry, Chocolate, Honeycomb or Cinnamon.

Sorbets -Blackcurrant, Blood orange or Cherry (3 scoops) Both priced at 5.70

One Scoop 1.90

Two Scoop 3.80

Cheese and Biscuits

A selection of British farmhouse cheeses; Shropshire Blue, West Country Brie, Appleby's Cheshire, Kidderton Ash goats cheese, Black Bob extra mature cheddar, Caramelised and red onion Rioja with biscuits, chutney and celery

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95

or "a nose" of cheese with 50ml glass of Taylors port 5.95

Teas and Coffees

Traditional/earl grey/fruit teas 2.60

Cafetiere coffee per person 2.95

Cappuccino 2.95

Americano 2.95

Single Espresso 2.45

Double Espresso 2.85

Latte 2.95

Flat white Flat white 2.95

Hot Chocolate 2.95

Irish Coffee 4.95

Coffee and a Small Pudding

Choose one mini version of our puddings served with tea

or coffee of your choice 6.95

Choose a mini version of our puddings with a tea or coffee of your choice 6.95

Hot waffle with blueberry compote

Crème brûlée

Sticky toffee pudding

Chocolate brownie

Carrot cake 5.95

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Please ask for our gluten free menu.

The Combermere Arms

With Allergen Information

~ Saturday 15th June 2019 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

Summer Tipples

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Mojito Rum, fresh mint, lime juice topped up with soda £7.50

Cosmopolitan Vodka, Cointreau and cranberry juice £8.50

La Bella Malfy Blood Orange gin with Grapefruit juice, topped up with lemonade £10.00

Nibbles

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Bowl of mixed olives £4.25

Crispy anchovies with saffron garlic mayonnaise £4.25

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Red pepper hummus with flatbread £4.50

Contains: Gluten, Milk, Sesame

BBQ chicken wings £4.95

Contains: Celery, Mustard

Garlic prawns £6.50

Contains: Crustaceans, Milk

Halloumi chips with tomato salsa £5.50

Contains: Milk

Starters

.....
Leek and potato soup with chunky bread £5.45

Contains: Gluten, Milk, Celery

Chicken liver pâté with carrot and apricot chutney and granary toast £6.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Pan-fried scallops with ham fritters, pea purée and lemon dressing £11.95

Contains: Molluscs, Egg, Celery, Mustard, Sulphur Dioxide

Smoked salmon and horseradish orange and beetroot salad and horseradish cream £8.75

Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Goat's cheese and basil cheesecake with red pepper chutney (v) £6.95

Contains: Soya, Milk, Mustard, Sulphur Dioxide

Pan fried wild mushrooms on toasted granary bloomer with poached egg and tarragon hollandaise £6.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Prawn cocktail with brown bread and butter £7.95

Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Charcuterie board; Chicken liver pate, cured meats, Appleby's Cheshire fritters, pickles, artichokes, olives, apricot and carrot chutney and granary toast (great for sharing) £18.95

Contains: Gluten, Egg, Soya, Milk, Sesame, Sulphur Dioxide

Mains

Combermere Mixed Grill 5oz rump steak (pink), gammon chop, sausage, lamb cutlet (pink), black pudding, served with chips and peppercorn sauce £22.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Lamb, roasted parsnip and rosemary pie with mash and buttered greens £14.95

Contains: Milk, Celery, Sulphur Dioxide

Malaysian fish curry with sticky coconut rice £16.95

Contains: Crustaceans, Molluscs, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95

Contains: Nuts, Soya

Harrisa spiced half roast chicken with sweet potato wedges and a pomegranate salad £15.95

Contains: Milk, Sulphur Dioxide

Seared duck breast with duck leg croquette, spinach, roasted baby carrots, asparagus and clementine puree £17.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

10oz rump steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips £18.95

Contains: Milk, Mustard, Sulphur Dioxide

Honey roasted ham (served cold) with free range eggs and chips £12.45

Contains: Egg, Mustard, Sulphur Dioxide

Deep-fried cod in beer batter with chips, mushy peas and tartare sauce £14.25

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Traditional pork and leek sausages with mash, buttered greens and onion gravy £12.45

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with minted potato cake and rosemary gravy £17.95

Contains: Soya, Milk, Celery, Sulphur Dioxide

Smoked haddock and salmon fishcakes with tomato and spring onion salad £13.95

Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.75

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Pork and Chorizo burger with Manchego cheese, fries and roasted red pepper jam £14.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Butternut squash and sage tortellini, wilted spinach, capers, sun blushed tomato and lemon. £12.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Mushroom Bourguignon pie with olive oil crushed potatoes, mixed greens and red wine jus £12.95

Contains: Celery, Sulphur Dioxide

Ploughman's of Brie, Rioja and Onion cheddar and Shropshire Blue with chunky bread, apple, tomato, pickled onions, ham, celery and chutney £10.95

Contains: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Side Orders

Chunky chips £3.75

Fries £3.75

Peppercorn sauce £2.25

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Mixed salad with house dressing £4.50
Contains: Celery, Mustard, Sulphur Dioxide

Garlic bread with cheese £4.50
Contains: Gluten, Soya, Milk

Warm breads with olive oil and balsamic £4.50
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Garlic bread £3.95
Contains: Gluten, Soya, Milk

Light Bites and Sandwiches

Smoked salmon Benedict with poached egg and Hollandaise sauce on a toasted crumpet £9.75
Contains: Gluten, Egg, Fish, Milk, Sulphur Dioxide

Roasted red pepper, sun blush tomato and goats cheese quiche with a chive potato salad £9.45
Contains: Egg, Milk, Mustard, Sulphur Dioxide

Fragrant Thai chicken salad with pak choi, mango, coconut and lime dressing £11.95
Contains: Fish, Sulphur Dioxide

Bacon, Brie and cranberry on ciabatta with a side salad £7.45
Contains: Gluten, Milk, Sulphur Dioxide

Rump steak sandwich with Dijon, tarragon mayonnaise and fries £11.25
Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Home roasted ham, gherkins and English mustard mayonnaise sandwich on white bread £6.95
Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Prawn and Marie Rose sandwich with rocket salad served on granary bread £7.95
Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Tarragon, lemon chicken, bacon and mayonnaise wrap with tomato and rocket £6.95
Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Puddings and Ice Creams

Sherry trifle with toasted almonds £5.95
Contains: Gluten, Egg, Nuts, Milk, Sulphur Dioxide

Eton mess; strawberries,raspberry vanilla cream and crushed meringue £6.25
Contains: Egg, Milk, Sulphur Dioxide

Cherry chocolate tart with sour cherry sorbet £6.75
Contains: Gluten, Nuts, Soya

Lemon cheesecake with raspberry sorbet £6.95
Contains: Egg, Soya, Milk

Crème brûlée with shortbread biscuit £6.25
Contains: Egg, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.45
Contains: Egg, Soya, Milk

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.45
Contains: Egg, Soya, Milk

Hot waffle with blueberry compote and white chocolate chunk ice cream £6.25
Contains: Gluten, Egg, Soya, Milk

Cheshire Farm ice creams ; Choose three scoops from - Vanilla, Strawberry, Chocolate, Honeycomb or Cinnamon.
Sorbets -Blackcurrant, Blood orange or Cherry (3 scoops) Both priced at £5.70

Contains: Gluten, Peanuts, Nuts, Soya, Milk

One Scoop £1.90

Contains: Gluten, Peanuts, Nuts, Soya, Milk

Two Scoop £3.80

Contains: Gluten, Peanuts, Nuts, Soya, Milk

Cheese and Biscuits

A selection of British farmhouse cheeses; Shropshire Blue, West Country Brie, Appleby's Cheshire, Kidderton Ash goats cheese, Black Bob extra mature cheddar, Caramelised and red onion Rioja with biscuits, chutney and celery

**Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95
or "a nose" of cheese with 50ml glass of Taylors port 5.95**

Teas and Coffees

Traditional/earl grey/fruit teas £2.60

Contains: Gluten, Milk

Cafetiere coffee per person £2.95

Contains: Gluten, Milk

Cappuccino £2.95

Contains: Gluten, Milk

Americano £2.95

Contains: Gluten, Milk, Sulphur Dioxide

Single Espresso £2.45

Contains: Gluten, Milk

Double Espresso £2.85

Contains: Gluten, Milk

Latte £2.95

Contains: Gluten, Milk

Flat white Flat white £2.95

Contains: Gluten, Soya, Milk

Hot Chocolate £2.95

Contains: Gluten, Soya, Milk

Irish Coffee £4.95

Contains: Gluten, Milk

Coffee and a Small Pudding

Choose a mini version of our puddings with a tea
or coffee of your choice £6.95

Hot waffle with blueberry compote

Crème brûlée

Sticky toffee pudding

Chocolate brownie

Carrot cake £5.95

Contains: Gluten, Egg, Nuts, Soya, Sulphur Dioxide

A selection of local cheeses, biscuits and chutney to share: 6 cheese £11.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

A selection of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 3 cheeses)

£6.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Cheshire Farm ice cream - choose three scoops from vanilla, strawberry, cinnamon, chocolate and honeycomb £5.70

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Warm chocolate brownie vanilla ice cream and chocolate sauce £3.95

Contains: Egg, Soya, Milk

Sorbets - choose three scoops from cherry, blackcurrant or blood orange £5.70

Contains: Gluten, Milk

A selection of six local cheeses, biscuits and chutney to share: £11.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Cheshire Farm ice cream - choose 3 scoops from: Vanilla, Strawberry, Chocolate, Honeycomb and Cinnamon

A selection of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 3 cheeses)

£6.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

A choice of local farmhouse cheeses, biscuits and chutney Enjoy on your own (choose 1 cheese) with glass of Port

£5.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Creme Brulee £6.95

Contains: Gluten, Egg, Milk

Cheshire Farm sorbet - choose from: Blackcurrant, Blood Orange or Cherry with biscuit

Toasted Waffle with toffee sauce £6.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Toasted waffle with blueberry compote and white chocolate ice cream £3.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie vanilla ice cream and chocolate sauce £3.95

Contains: Egg, Soya, Milk

Creme Brûlée shortbread biscuit £3.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Green salad with apple dressing £4.50

Contains: Celery, Sulphur Dioxide

Bread with butter £2.25

Contains: Gluten, Soya, Milk

Sherry trifle with toasted almonds £5.95

Contains: Gluten, Egg, Nuts, Milk, Sulphur Dioxide