



The Combermere Arms ~ Thursday 30th July

Starters & Nibbles

Leek and potato soup, warm seeded roll (v, gfa) 589 kcal 7.45

Honey-glazed pork belly, apple and cider ketchup, crackling crumb (gf) 469 kcal 8.95

Deep fried brie, rhubarb and apple salad (v, gf) 477 kcal 8.95

Red pepper and tomato hummus, flatbread (vg) 490 kcal 6.95 Malaysian king prawns, flatbread 496 kcal 8.95

Garlic and parmesan chicken wings, herb aioli (gf) 769 kcal 7.95 Crispy squid with sweet chilli mango 412 kcal 7.95

Halloumi fries, tomato relish (v, gf) 552 kcal 7.95

Mains

Barbeque pork ribeye, sweet potato wedges, charred sweetcorn salsa (gf) 913 kcal 18.95

Buttercross farm pork and leek sausages, buttered mash, onion gravy (gf) 945 kcal 17.95

Seared salmon, Greek feta, olive and tomato salad, red pepper hummus (gf) 532 kcal 22.95

Mushroom, celeriac and ale pie, red wine redcurrant gravy, mash, sautéed greens (vg, gf) 1025 kcal 17.45

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 870 kcal 18.45

Beer battered fish and chips, mushy peas, tartare sauce (gf) 1278 kcal 18.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380 kcal 18.75

Fried halloumi (v, gf) 470 kcal 2.95

Add pulled BBQ pork 111 kcal 3.25

Light Bites

Open prawn sandwich, Marie Rose, rocket and cucumber salad (gfa) 537 kcal 11.95

Open chicken Shawarma flatbread, minted yogurt, mango salsa 475 kcal 11.95

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 963 kcal 16.45

Side orders

Garlic bread (v) 421 kcal 5.75

Chunky chips (vg, gf) 535 kcal 4.95

Truffle parmesan fries (gf) 450 kcal 6.95

Buttered vegetables (v, gf) 175 kcal 4.95

Mixed salad (vg, gf) 100 kcal 4.75

Fries (vg, gf) 377 kcal 4.95

Peppercorn sauce (gf) 129 kcal 3.25

Garlic bread, cheese (v) 629 kcal 5.95

Puddings and Cheese

Lemon and lime posset, summer berries, oat granola (low sugar) (v, gf) 299 kcal 7.45

Biscoff cheesecake, raspberry sorbet (vg) 664 kcal 8.95

Hot waffle, caramelised banana, toffee sauce, banoffee ice cream (v) 850 kcal 8.45

Raspberry ripple Arctic slice, raspberry sauce (v) 378 kcal 8.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 884 kcal 9.25

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 662 kcal 9.25

Affogato, espresso, vanilla ice cream (v, gf) 126 kcal 6.25

Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) 476 kcal

Shropshire Blue (v, gf) 123 kcal

Snowdonia Amber Mist (v, gf) 100 kcal

Barbers Vintage Cheddar (v, gf) 205 kcal

Rosary goats' cheese (v, gf) 79 kcal

Appleby Cheshire Cheese (gf) 107 kcal

Five cheeses (v) 476 kcal 14.95

Three cheeses (v) 310 kcal 10.95

One cheese (v) 167 kcal 4.95

Cheshire Farm Ice Creams and Sorbet

Choose any of the below for 2.95 per scoop

Vanilla (v, gf) 125 kcal

Strawberry (v, gf) 124 kcal

Mint Chocolate Chip (v, gf) 138 kcal

Honeycomb (v, gf) 137 kcal

Chocolate (v, gf) 127 kcal

Bramley Apple Sorbet (vg, gf) 65 kcal

Mango Sorbet (vg, gf) 62 kcal

Raspberry Sorbet (vg, gf) 68 kcal

Small Pudding and a Hot Drink

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

Hot waffle, banoffee ice cream, toffee sauce (v) 490 kcal 9.25

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 572 kcal 9.45

Sticky toffee pudding, vanilla ice cream (v, gf) 390 kcal 9.45

Hot Drinks

All hot drinks are served with a gluten free flapjack

Selection of tea (v, gf) 24 kcal 3.95

Americano (vg, gf) 0 kcal 3.95

Espresso (vg, gf) 0 kcal 3.65

Cafetière of coffee (v, gf) 53 kcal 3.95

Cappuccino (v, gf) 48 kcal 4.25

Double espresso (vg, gf) 0 kcal 4.25

Latte (v, gf) 122 kcal 4.25

Flat white (v, gf) 47 kcal 4.25

Hot chocolate (v, gf) 299 kcal 4.95



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.