

COOMBE WOOD HOUSE

A la Carte Menu

STARTERS

Warm Pastry Tartlet with tomato, mozzarella, oregano, topped with melted Brie, served on a bed of fine leaves, drizzled with basil & olive oil dressing v 10.50

King Prawns in tomato & white wine sauce with finely diced green & red peppers, chilli, garlic & shallots gf df 13.50

Avocado, rocket, olives, butter beans, cherry tomatoes, capers, with balsamic & olive oil dressing v veg gf df 10.50

Spaghetti in a creamy curried sauce with prawns & courgettes 12.50

Lasagne al Forno, layers of pasta with Bolognese sauce, tomato & cheese 11.50

Timbale of Smoked Salmon filled with prawns in lemon & chive mayonnaise gf df 12.50

MAIN COURSES

Fish & Chips, battered white fish served with chips, peas & tartare sauce 18.50

Fillets of Seabass, lemon butter sauce with prawns gf 22.50

Roasted Rack of Lamb, pasted with herb breadcrumbs & French mustard crust, served with a Madeira sauce 35.00

Breast of Duck with apricots in a lemon & honey sauce gf df 22.50

Fillet Steak, green peppercorn sauce with Brandy, cream & French mustard 39.50

Mixed Vegetable & Green Lentil Shepherds Pie in vegetable gravy, topped with sweet potato mash v vg df gf. 18.00

above Main Courses served with potatoes & vegetables of the day unless otherwise stated

Potato Gnocchi with tomato & basil sauce, garlic, cherry tomatoes, olives and capers v vg df gf 14.00

SUNDAY ROAST

Available only on Sundays

Prime Roast Beef with Yorkshire pudding, gravy, horseradish sauce, roast potatoes & fresh vegetables 22.50

Roast Chicken with pork, sage & onion stuffing & gravy, roast potatoes & vegetables 19.50

Additional Vegetables & Potatoes 5.50

Mixed Side Salad with Olive Oil & Lemon OR Olive Oil & Balsamic Vinegar 5.80

Bread & Butter 1.75 per person

DESSERTS

Banana & Caramel Cheesecake on a biscuit base, with fresh orange segments 8.50

Profiteroles filled with vanilla ice cream & coated with chocolate sauce v 9.00

Vanilla & Raspberry Poached Pear with raspberry sauce v vg gf df 8.50

Sticky Toffee Pudding served warm with vanilla ice cream v gf 9.00

Crème Brulee with caramelised sugar topping v gf 8.00

CHEESE

English & Continental Cheeses with red onion relish, grapes & biscuits v 12.50

Pot of Tea with Petits Fours 3.50 pp

Filter Coffee with Petits Fours 4.00 pp

CHILDREN'S MENU

Main course only 12.50 **Main course & Dessert** 16.50

Penne Pasta with tomato & basil sauce v vg df

Chicken Fillets in Breadcrumbs with chips & peas

Pork Sausages, Chips & Peas

Roast Beef & Gravy with potatoes & vegetables of the day (available Sunday only)

Vanilla Ice Cream with Chocolate

Vanilla Ice Cream with Raspberry sauce

Chocolate Profiterole filled with vanilla ice cream

All dishes served only as described. No variations.

If you have any **allergies** or **special dietary requirements**,
please ask to speak to the Manager about them.

Whilst every care is taken, we cannot guarantee that any dishes
are free of nut traces or other allergens.

v= Vegetarian vg = Vegan gf = Gluten free df = Dairy free

Please note, we accept payment by card only.
We are unable to do split bills. You will be presented with one bill for your whole table.

10% Discretionary service charge will be added to your bill.