

# COOMBE WOOD HOUSE

**Menu is subject to change. Please contact us for current menu if required.**

Complimentary Bread & Butter served with the meal

## STARTERS

- Fried Squid, aioli, rocket 9.50**  
**King Prawns, garlic, tomato, rocket & olive oil 11.50**  
**Burratina Cheese, avocado, rocket and nut free basil pesto v 9.50**  
**Chicken Terrine, salad, onion relish 10.50**  
**Gratinated Baby Aubergines with tomato, basil, vegan cheese v vg 8.50**  
**Mushrooms arancini, butternut squash puree v 9.50**

## MAIN COURSES

- Pan Fried Salmon, cannellini beans ragout, broccoli, tomato & basil sauce 22.00**  
**Monkfish wrapped in Parma ham, cauliflower, potato cake, fennel & tomato dressing 24.00**  
**Cornfed Chicken, wild mushrooms, mashed potatoes, tarragon sauce, leeks & peas 18.50**  
**12 Hours Braised Lamb Shank, Hasselback potatoes, parsnip puree, confit carrot 28.50**  
**Gnocchi with sun ripened tomatoes, black olives, capers, fresh basil, garlic & shallots v 14.50**

## STEAK

*All served with Portobello mushrooms, tomatoes, onion rings & chips*

- Fillet Steak topped with Stilton cheese, served in a rich Port wine sauce 38.00**  
**Grilled Sirloin Steak 29.00**  
**Grilled Fillet Steak 34.50**

*Additional Sauces 3.50 each*

**Peppercorn Sauce / Chimichurri Sauce / Port & Stilton Sauce**

## SET SUNDAY LUNCH MENU

**Includes a selection of traditional roasts**

**2 COURSES 27.50    3 COURSES 35.00**

**ADDITIONAL VEGETABLES OR POTATOES 5.00 each**

**Chips, Sauté Potatoes,  
Fried Courgettes, French Beans, Broccoli**

**Mixed Side Salad with Olive Oil & Lemon OR Olive Oil & Balsamic Vinegar 5.50**

## CHILDREN'S MENU

- Main course only 9.50    Main course & Dessert 14.00**  
**Penne Pasta with tomato & basil sauce v veg df**  
**Chicken fillets in breadcrumbs with Chips & Peas df**  
**Roast Beef & gravy with vegetables of the day (available Sunday only)**  
**Selection of Ice creams with Chocolate OR Raspberry sauce v**

## SET MENU

*Available Wednesday, Thursday & Friday for Lunch and Dinner*

3 Courses £28.50    2 Courses £22.00

**PARMA HAM & SLICED POACHED PEAR** drizzled with a Balsamic reduction  
**POACHED EGG FLORENTINE** on a bed of spinach coated with cheesy mornay sauce  
**SUN BLUSHED TOMATO & OLIVES POLENTA CAKES** with chimichurri sauce v vg

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**FISH & CHIPS**, tartare sauce, pea puree  
**ROAST PORK BELLY**, mashed potatoes & green beans  
**CONFIT OF DUCK LEG**, new potatoes & salad  
**STRIPS OF BEEF** in Brandy & cream sauce, French mustard, onions, mushrooms & mashed potatoes  
**BAKED PENNE PASTA** with tomato, chilli, broad beans, Parmesan or vegan cheese v vg

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**STICKY TOFFEE PUDDING** served warm with vanilla ice cream v  
**RASPBERRY CHEESECAKE** on a biscuit base, with fresh raspberries & raspberry coulis  
**VANILLA & RASPBERRY POACHED PEAR** with mixed berry compote v vg

## DESSERTS

**Raspberry Cheesecake** on a biscuit base, fresh raspberries & raspberry coulis 8.50  
**Warm Soft Chocolate Tart**, vanilla ice cream, chocolate sauce v 8.00  
**Vanilla & Raspberry Poached Pear** with mixed berry compote v vg 8.00  
**Sticky Toffee Pudding** served warm with vanilla ice cream v 8.50  
**Crème Brûlée** with caramelised sugar topping v 7.50

## CHEESE

**English & Continental Cheeses** with bits & bobs v 12.50

**Pot of Tea with Petit Fours** 3.20 pp

**Filter Coffee with Petit Fours** 3.80 pp

All dishes served only as described. No Variations.

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

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

**v = Vegetarian    vg = Vegan**

*Please note, we accept payment by card only.  
10% Discretionary service charge will be added to your bill.*