

COOMBE WOOD HOUSE

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

STARTERS

- Smooth Chicken Liver Pate with toasted brioche & red onion relish** 9.50
- King Prawns in tomato & white wine sauce with finely diced green & red peppers, chilli, garlic & shallots** gf df 13.00
- Avocado, rocket, olives, butter beans, cherry tomatoes, capers, with balsamic & olive oil dressing** v vg gf df 10.50
- Tagliatelle Pasta, cream and Taleggio cheese sauce with Parmesan & pancetta** 12.50
- Timbale of Smoked Salmon filled with prawns in lemon & chive mayonnaise** gf df 11.00
- Vine Tomato & Basil Soup** v vg gf df 8.00

MAIN COURSES

- 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** 32.50
- Breast of Chicken in a cream & white wine sauce with sliced mushrooms & crispy pancetta** gf 19.50
- Fillet Steak, green peppercorn sauce with Brandy, cream & French mustard** 37.50

above Main Courses served with potatoes & vegetables of the day

- Grilled Sirloin Steak with Chips, mushrooms & grilled tomato** gf df 29.00
- Gnocchi in tomato & basil sauce with peas** v vg df 14.50

SUNDAY ROAST

Available only on Sundays

- Roast Sirloin of Beef with Yorkshire pudding, gravy, Roast Potatoes & fresh vegetables** 22.50
- Roast Chicken with pork, sage & onion stuffing, bacon & 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 1.50 per person

CHILDREN'S MENU

Main course only 10.00 **Main course & Dessert** 15.00

Penne Pasta with tomato & basil sauce v vg df

Chicken fillets in breadcrumbs with chips & peas

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

Selection of Ice Creams with Chocolate OR **Raspberry sauce**

SET MENU

3 Courses £32.00 2 Courses £25.00

DEEP FRIED BREADED BRIE with Cranberry sauce

PRAWN DELICE prawns in Marie Rose sauce, on a bed of fine leaves,
draped with a slice of smoked Salmon df gf

VINE TOMATO & BASIL SOUP v vg df gf

POACHED SALMON FILLET in a Mornay sauce with tarragon

FILLET OF PORK in a white wine & lemon butter sauce with capers gf

SLOW COOKED BRAISED BEEF sliced & served in a rich red wine sauce gf

Above main courses served with vegetables & potatoes of the day

MIXED VEGETABLES & GREEN LENTILS SHEPHERDS PIE
in vegetable gravy, topped with sweet potato mash v vg df gf

SUNDAY ONLY;

ROAST SIRLOIN OF BEEF, Yorkshire pudding, gravy, Roast Potatoes & Vegetables £3 supplement

CRÈME BRULÉE with caramelised sugar topping v gf

VANILLA CHEESECAKE on a biscuit base, with winter berry fruit compote

POACHED PEAR in Mulled wine syrup, with fresh orange segments v vg df gf

Bread & butter 1.50 per person

The Set Menu and the A la Carte Menu cannot be mixed.

DESSERTS

Vanilla Cheesecake on a biscuit base, with winter berry fruit compote 8.50

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

Poached Pear in Mulled Wine syrup, with fresh orange segments v vg df gf 8.50

Sticky Toffee Pudding served warm with vanilla ice cream v 9.00

Crème Brûlée 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 Petit Fours 3.50 pp

Filter Coffee with Petit Fours 4.00 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 or other allergens.

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

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