

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 13.50
Avocado, rocket, olives, butter beans, cherry tomatoes, capers,
with balsamic & olive oil dressing v veg 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 11.50
Pea & Mint 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 35.00
Breast of Chicken filled with melted Gruyere cheese, topped with pancetta & a cream sauce gf 19.50
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 17.00
above Main Courses served with potatoes & vegetables of the day
Grilled Sirloin Steak with Chips, mushrooms & grilled tomato gf df 29.00

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 1.75 per person

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

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 v

**SQUID & SEAFOOD SALAD with a julienne of peppers, onions
and carrots, in a lemon & olive oil dressing gf df**

PEA & MINT SOUP v vg gf df

POACHED SALMON FILLET in a Mornay sauce

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

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

Above main courses served with vegetables & potatoes of the day

POTATO GNOCCHI in tomato & basil sauce with peas v vg df

SUNDAY ONLY;

**PRIME ROAST BEEF with Yorkshire pudding, gravy & horseradish sauce
£3 supplement**

ROAST CHICKEN with pork sage & onion stuffing & gravy

Roasts served with roast potatoes & vegetables of the day

CRÈME BRULEE with caramelised sugar topping v gf

VANILLA & RASPBERRY POACHED PEAR with raspberry sauce v vg gf df

**BANANA & CAMEL CHEESECAKE on a biscuit base,
garnished with fresh orange segments**

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

DESSERTS

Summer Pudding with soft summer berries, sponge cake & Chantilly cream v gf 9.00

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 Petit Fours 3.50 pp

Filter Coffee with Petit Fours 4.00 pp

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.*