



## Nibbles & Starters

Artisan breads & oils V 4.95  
Balsamic whipped butter

Gordal olives VG 4.50

Dough Balls V 6.95  
Garlic herb butter

**Nomad Cheese & Charcuterie board** GFA 17.95  
A nod to our heritage! Shropshire salami, selection of cheese & chutney. Perfect with our house red!

Soup of the day GFA, VG 6.95  
Chives, crispy shallots

Chicken liver pâté GFA 8.50  
Croutes & house chutney

Beetroot hummus GFA, VG 7.50  
Dukkah nuts, chives, basil, corriander

Mushroom truffle bake GFA, V 8.50  
Artisan bread, balsamic butter, wild mushrooms

Crispy chicken goujons GF 8.95  
Rocket, chilli jam dip

Crispy beef GF 8.50  
Asian slaw, soy dressing, sesame

Beer battered fish bites GF 8  
Crispy capers, lemon, tartare sauce

Prawn cocktail GF 8.25  
Gem lettuce, paprika, Marie Rose

## Mains

Beer battered cod & chips GF 16.95  
Lemon, crushed peas, tartare (Small) 13.95

Crispy Thai salad 15.50  
**Crispy beef** GF or **bangin' cauliflower** VG  
Asian slaw, coriander, roasted tomato, sesame

Classic Ceasar salad 15  
Chicken, crispy bacon, croutes, Caesar dressing, crispy shallots, chives

**Sea Bass** GF 21.50  
Prawns, sautéed new potatoes, samphire, carrot, brown butter & caper sauce

Risotto of the week GF, V 16  
Ask server for details  
Add chicken £3

Charred cauliflower steak GF, VG 14  
Cashew cream, curried chickpeas, crispy cauliflower leaves, curry oil

Vegetable Massaman curry GF, V 14.50  
Spiced veg, fragranced rice, toasted cashew  
Add chicken £3

Smoked Haddock & mozzarella fishcakes GF 16  
White wine cream sauce, herb oil

The Nomad burger GFA 16.50  
**Crispy chicken or Prime beef** (Veggie burger available)  
Soft floured bun, crispy bacon, burger sauce, Monterey Jack cheese

**10oz Sirloin steak** GF 29  
Balsamic tomatoes, chestnut mushrooms, fries, dressed gem lettuce & peppercorn sauce

Steak and Ale pie 16.95  
or  
Chicken, leek & portobello mushroom pie  
Chips or mash, roasted carrot, Tenderstem 16.95

Pan-seared lamb steak GF 24  
Pea, mint & carrot salad, mash, minted jus

Gammon, egg & chips GF 16  
Hens egg, pineapple

Wild mushroom truffle linguine V 14.95  
Wild mushrooms, Italian cheese, chives  
Add chicken £3

Slow roasted belly pork GF 17.50  
Spiced carrot purée, hassleback potatoes, charred shallot, Tenderstem, Jus

Butcher's bangers and mash 16  
Tenderstem, crispy shallots, onion chutney

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.



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## Pizza

HAND ROLLED DOUGH, FRESH & TASTY INGREDIENTS,  
STONE BAKED IN OUR PIZZA OVEN.

- Margherita** Napoli sauce, mozzarella, tomato, v 11.50  
fresh basil
- Carnivore** Napoli sauce, mozzarella, spicy beef, ham, 13.95  
pepperoni, sausage
- Pepperoni** Napoli sauce, mozzarella, pepperoni, chilli 13.25
- Veggie Antipasti** Napoli sauce, mozzarella, roasted tomato,  
pepper, mushroom, spinach v 12.50

Extra ingredients £1 each

## Sides

- Proper chunky chips/fries 4  
As they come GF, VG  
Garlic rosemary salt GF, VG  
Truffle & Parmesan +£1.50 GF
- Onion rings GF, V 6.50  
Ceasar dressing, crispy shallot, chives
- Charred Tenderstem VG 6.50  
Dukkah nut, chilli oil
- Side salad v 5.50  
French dressing

## Lunch

Monday - Saturday 12pm - 4pm

All sandwiches are served on a choice of white or brown bread, or ciabatta (or GF alternative) with a side salad

Add chips, fries or a cup of soup for £3.00

- Fish Finger Sandwich 8.95**  
Fish goujons, crushed peas, tartare sauce

- Club Sandwich 9.95**  
Chicken breast, bacon, baby gem lettuce, beef tomato, mayo

- Hummus & roasted veg v, VGA 7.95**  
Mediterranean veg & creamy hummus

- French beef drip 10.95**  
Thin sliced topside of beef on soft ciabatta with horseradish & side of dipping jus

## Desserts

All £7.90

- Sticky toffee pudding v, GF**  
Vanilla ice cream or custard
- Lotus Biscoff cheesecake v**  
Served with ice cream
- Chocolate & almond fudge torte VG**  
Served with ice cream
- Chocolate fudge brownie v, GF**  
Served with ice cream
- Eton mess v, GF**
- Trio of Ice cream v, GF 5.90**  
Strawberry, vanilla or chocolate

## Join our dining club

Our head chef Tom Welch has designed a monthly 5 course tasting menu for £49.95 pp with optional wine pairings which will be taking place on the 3rd Thursday and Friday of each month. Booking necessary. Ask your server about joining the Dining Club for early bird bookings and exclusive menu previews.

[www.lordcombermere.co.uk](http://www.lordcombermere.co.uk)

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