



COMBE GROVE

M E N U

Small Bowls

Kitchen Garden Minestrone

Organic roots, shoots, beans and tomatoes. Served with a cheddar crisp and rye sourdough - £5.70

Hummus Bowl

Black chickpea hummus, avocado and lime, sweetcorn cream and house fermented turnip kimchi. Served with rye sourdough toast - £5.90

Mushroom Bowl

Portobello, oyster, shiitake and chestnut mushrooms in wild mushroom cream sauce, under savoury chestnut gluten-free flour crumble - £6.10

Oak-smoked Mackerel

Oak-smoked mackerel potted with horseradish and dill. Served with pickled cucumber and a sourdough cracker - £6.10

Main Bowls

Fresh Fig Bowl

Warm salad of fresh fig, borlotti and green beans, cobnuts, Bath Blue cow's milk cheese and watercress. Served with damson dressing - £7.95

Pitchfork Cheddar Frittata

Pitchfork Cheddar, spinach, leek, and mint frittata. Served with Estate apple and radish slaw and our green tomato chutney - £8.10

Autumn Pumpkin Bowl

Estate Autumn pumpkin and squashes, roasted with garlic, rosemary, cherry vine tomatoes and red onions. Served with our homemade soft cheese, rainbow chard and toasted pumpkin seed crumb - £8.50

Three Seed Tart

Three seed, gluten-free tart of slow-roasted heritage tomatoes on smoky aubergines. Served with grilled courgette, fennel, White Lake feta, black olive and basil salad - £8.70