

LINCOMBE HALL

HOTEL & SPA

Room Service Menu

Served daily from 12pm – 9pm

Please note a tray charge of £10 per person for food orders will be applied to the bill

Starters

Freshly Made Soup of the Day (V)

Sourdough Bread

5.50

Maple Cured Salmon Fillet

Roasted Sweetcorn Purée, Toasted Baby Corn,
Almond Salad

7.50

Chilled Broccoli, Basil & Blue Cheese Mousse (V)

Walnut Bread, Honey Roasted Beetroot Salsa

7.50

Ham Hock & Parsley Terrine

Apple, Endive & Pine Nut Salad

6.50

Grilled Vegetable Tower (V)

Toasted Somerset Brie & Basil Pesto

6.50

Sesame Seed Pork Belly Cubes

Grilled Pineapple, Lime & Coriander Dressing

7.50

Mains

6oz Butchers Gourmet Beef Burger

Toasted Brioche Bun, Grilled Bacon, Emmental Cheese,
Pickles, Tomato Chutney, French Fries, House Slaw

14.50

Cajun Sweetcorn Patties Wrap (V)

Filled with Mexican Rice, Pink Onions & Avocado,
House Slaw, Skinny Fries

12.50

Seared Halloumi & Roasted Red Pepper Burger (V)

Toasted Brioche Bun, Pickles, Red Onion Jam,
French Fries, House Slaw

13.50

Classic Caesar Salad

Choice of:

Grilled Chicken Breast

Crayfish Tails

Baby Gem Lettuce, Croutons, Parmesan, Dressing

12.50

Caribbean Coconut & Coriander Curry

Choice of:

Prawn & Monkfish

Roasted Chicken Breast

Chickpea & Butternut Squash **(Vegan)**

all served with Rice & Wilted Greens

14.50

Tuscan Wild Boar & Beef Ragù

Pappardelle Pasta, Parmesan Shavings

14.50

Fresh Brixham Cod Fillet

Crispy Ale Batter, Double Cooked Chips,
Mushy Peas, Griddled Lemon

13.50

Char-Grilled 10oz Ribeye Steak

French Fries, Grilled Tomato, Button Mushrooms,
Peppercorn & Brandy Cream Sauce

25.00

(£12.00 supplement charge)

Shredded BBQ Beef Brisket Wrap

Filled with Mexican Rice, Pink Onions & Avocado, House
Slaw, Skinny Fries

13.50

Vegan Roasted Mediterranean Vegetable Tart

Fresh Tomato & Rosemary Coulis, New Potatoes, Rocket

13.50

Chicken Lime & Peanut Pad Thai

Rice Noodles, Pak Choi

14.50

Grilled Fillets of Brixham Mackerel

Roasted Pepper, Red Onion Cous-cous, Chickpeas,
Coriander & Olive Oil Dressing

14.50

Open Toasted Sour Dough Sandwiches

Juicy Heritage Tomatoes, Crumbled Goats Cheese,
Pomegranate Molasses (V)
8.50

Chicken Breast, Chorizo Sausage, Fennel, Smoky
Tomato Sauce
9.50

Woodland Mushroom Ragu, Grilled Asparagus,
Wild Garlic Drizzle (V)
8.50

Sautéed King Prawns, Sun-Blushed Tomatoes,
Chilli Balsamic Dressing
9.50

Shredded BBQ Pork Shoulder,
Sweetcorn & Blue Cheese Mayonnaise
9.50

Choose from White or Brown Sour Dough Bread

Desserts

Mini Baked Banana Loaf
Toffee Pecan Nuts, Dark Rum Custard
6.50

Double Chocolate Brownie
Vanilla Caramel Sauce
7.50

Mango & Lime Mousse
Almond Meringue, Macerated Strawberries
6.50

Profiteroles
Roasted Hazelnut Mousse, Salted Caramel Sauce
6.50

Chilled Lemon Posset
Raspberry & Almond Shortbread Biscuit
7.50

Baked Italian Dumpling
Nutella, Winter Berry Compôte
7.50

Afternoon Tea

Please speak with a member of staff should you like to see our Afternoon Tea Menus

Lincombe Hall Afternoon Tea
(24 hrs notice required to book)
25.00

Mini Afternoon Tea
15.00

Cream Tea
7.50

White Wines

1. Pier 42 - Sauvignon Blanc, Chile

175ml - **£5.50**
250ml - **£7.20**
75cl - **£20.00**

2. Flying Zebra Chenin Blanc, South Africa

175ml - **£5.50**
250ml - **£7.20**
Bottle - **£20.00**

3. Pinot Grigio Principato, Italy

175ml - **£5.50**
250ml - **£7.20**
Bottle - **£20.00**

Rosé and Red Wines

6. Winston Hill Zinfandel Rosé, USA

175ml - **£5.50**
250ml - **£7.20**
Bottle - **£20.00**

8. Pier 42 - Merlot, Chile

175ml - **£5.50**
250ml - **£7.20**
Bottle - **£20.00**

10. Basking Lizards Shiraz, Australia

175ml - **£5.50**
250ml - **£7.20**
Bottle - **£20.00**

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NIGHT ROOM SERVICE MENU

Available 9pm – 7am

**Please note a tray charge of £10 per person for food orders
will be applied to the bill**

Sandwiches

Crayfish Tails in a Dill Mayonnaise

rocket leaves

Mature Emmental Cheese,

semi-dried tomatoes

Devonshire Ham

roasted tomato chutney

available on white or brown Sourdough bread

Hot Dishes

Soup of the Day

white or brown sourdough bread

Chicken Tikka Masala

steamed rice

Chilli con Carne

steamed rice

Chickpea & Butternut Squash (Vegan)

caribbean coconut & coriander curry

Selection of West Country Cheeses

Mature Cheddar, Somerset Brie, Blue Stilton

biscuits, cider apple chutney