



Starters

New seasons asparagus, St Ewe's poached egg, hollandaise	£14.00
Cured beef, blue vinney, garden leaves, Holcombe dressing & pickles	£13.00
Salt baked beets, Buffalicious mozzarella, candied walnuts	£12.00
Tenderstem, cashew nut cream, seeds, golden raisins - Vegan	£12.00
Cured trout, black pepper sour cream, pickled cucumber	£14.00

Main Course

Fish of the day	£26.00
Roasted garden cauliflower, tikka masala, romesco, apricots, peanuts - Vegan	£22.00
Pan fried chicken breast, New seasons asparagus, Old Winchester, lemon oil	£26.00
Local venison loin, black pudding, garden chokes, carrot puree	£32.00
Loin of lamb chop, mint salsa verde, Holcombe ricotta, garden peas	£28.00
House fries, herb salt	£5.00
Dauphinoise potatoes	£6.00
Garden greens / Holcombe garden salad	£6.00

Desserts

Holcombe blackberry souffle, custard ice cream, blackberry puree	£10.00
Blood orange set cream, blood orange sorbet - Vegan	£10.00
Blackberry clafoutis, Holcombe ice cream	£9.00
Garden rhubarb trifle	£9.00
Holcombe homemade ice creams - per scoop	£3.00
Local Somerset cheeses, Holcombe chutney, dates & crackers	£14.00
Affogato £6.50 or why not add on a 50ml glass of pedro ximenez £12.50	

Important: Before ordering, speak to our staff if you have a Food Allergy or Intolerance.
A discretionary 12.5% gratuity will be added to the final bill & we don't accept cash



From The Holcombe Kitchen Garden & preserved

Apples, Beetroot, Blackberries, Borlotti beans, Carrots, Chillies, Currants (white, red & black), Garden Herbs, Gooseberries, Horseradish, Jerusalem Artichokes, Kale, Pea shoots, Pears, Purple sprouting, Rainbow Chard, Raspberries, Salad, Spinach, Squash, Strawberries, Violas, Wild Garlic & Woodruff

Made in the Kitchen

Homemade Ice creams, Sorbets, Jams, Marmalade, Compotes, Breads, Granola, Cookies, Cordial, Infused Gin & Vodka, Ricotta, Chocolates, Butter & Buttermilk, Charcuterie & all Desserts

Locally sourced produce

Figs - A garden in Coleford!

Chicken & Ducks - Creedy Carver

Honey, Lemons & Garden berries- The Old Vicarage, Leigh upon Mendip (Asterion)

Buffalicious Mozzarella - Chiltehorne Domes, Yeovil

White lake goats curd, Pecorino & Solstice Cheese - Shepton Mallet

Pickled Ewe's Cheese - Homewood, Chew Valley

Bath Harvest Rapeseed oil - Wilmington, Bath

Suppliers - a little bit further away but carefully sourced

Kingfisher - all our fish, not as local but all caught on day boats around Brixham

South West Beef, Lamb and Pork

Wiltshire Game - Pigeon & Venison

Garden seeds, tomatoes & potatoes - Pennards Plants, East Pennard, Somerset