



Starters

Pan fried portobello mushrooms, chicken livers, aged vinegar, Holcombe toast
Cured chalk stream trout, Holcombe crumpet, black pepper sour cream, caviar
Torched garden cauliflower, tikka masala, citrus yoghurt, toasted almonds - **Vegan**
Crispy duck, cashew nut & garden leaf salad
Tempura courgette flower, soft cheese, IOW tomato salsa

Main Course

Pink roasted Somerset sirloin, horseradish crème fraiche
Brined & Roasted chicken, wild garlic & onion stuffing, cranberry sauce
All served with Holcombe trimmings

Holcombe fish stew, wild garlic aioli
Pink roasted pork, dijon mustard cream sauce
Spring garden vol au vent - **Vegan**
All served with potatoes & garden greens

Desserts

Holcombe blackberry souffle, custard ice cream, blackberry puree
80% Dark chocolate mousse, berry sorbet, granola - **Vegan**
Toasted marshmallow, vanilla custard, Holcombe berries
New Forest strawberry fool
Local cheeses, Holcombe chutney & crackers
Holcombe homemade ice creams - please ask for flavours
Affogato (scoop of ice cream with a shot of espresso)

Two courses £34.00

Three courses £42.00

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 only accept credit cards



From The Holcombe Kitchen Garden & preserved

Beetroot, Blackberries, Carrots, Chillies, Currants (white, red & black), Garden Herbs, Horseradish, Jerusalem Artichokes, Kale, Pea shoots, Radishes, Rainbow Chard, Raspberries, Rhubarb, Star Broccoli, Salad, Spinach, 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, 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