



Starters

Herb gnocchi, garden radishes, wild garlic cream - **vegan**
Cured trout, beetroot, kohlrabi, radish & dill vinaigrette
Buffalicious mozzarella, caponata, basil pesto
Crispy pork & cashew nut salad, honey & soy dressing

Main Course

Day boat fish, garden greens, garden dill & sour cream, new potatoes
Somerset Leg of Lamb, mint sauce & all The Holcombe trimmings
Pink roasted Somerset sirloin & all The Holcombe trimmings
Tandoor roasted cauliflower, white onion puree, spiced lentils, mint yoghurt - **vegan**
Castlemead chicken breast, garden broad beans, Winchester cream sauce
The Holcombe garden plate - Chargrilled bok choy, pea puree, broad beans,
broccoli, tempura onion, crumbled feta - **can be vegan**

Sides - £5.00 each

House fries, herb salt
The Holcombe salad, rapeseed & Somerset cider vinegar dressing
Garden greens
New seasons potatoes, herb butter

Desserts

Holcombe souffle, homemade ice cream
Chocolate mousse, berry sorbet, granola - **vegan**
Lemon posset, lemon verbena sorbet
Toasted marshmallow, vanilla custard, berry compote
Holcombe homemade ice cream - per scoop
Local Somerset cheese, local honey & crackers

Two courses £31.00

Three courses £39.00

***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***



Children's menu (2 - 9 yr olds)

Main Course

Penne pasta, bolognaise, somerset cheese
Homemade cod fish fingers, fries & garden peas
Tomato & cheese pasta bake

Childrens Roasts

Somerset Leg of Lamb, mint sauce & all The Holcombe trimmings
Pink roasted Somerset sirloin & all The Holcombe trimmings

Ice cream

A selection of delicious homemade ice cream & sorbets

Please ask for details of all our flavours

Two courses £17.00

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 debit & credit cards