



Midweek Supper Menu

Starters

English mozzarella, IOW tomatoes, toasted pine nut crumb
Confit leek & Vale of Camelot crème brûlée, sourdough
Fowey mussels, wild garlic butter, toasted sourdough
Roasted carrot & fennel seed hummus, garden radishes, toasted seeds, pickled wild
garlic buds - **Vegan**
Holcombe cured meats, fermented cabbage, caperberries, Holcombe pickles

Main Course

Fish of the day, chervil & pernod sauce
Beetroot & garden spinach Wellington, chive cream sauce - **Vegan**
Pan fried chicken breast, Old Winchester cheese, New Forest asparagus
Brined Wiltshire Pork Chop, Korean glaze
Somerset minute steak, wild garlic pesto, crispy onions

Served with garden greens & toasted almonds, minted new potatoes or fries

Desserts

Holcombe soufflé, homemade ice cream
Toasted marshmallow, vanilla custard, garden berries
Custard tart, poached rhubarb
Chocolate mousse, berry sorbet, granola - **Vegan**
Local cheese, Local honey, homemade crackers, dates
Affogato (scoop of ice cream with a shot of espresso)

£30.00 per person for two courses

£35.00 per person for three courses

***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

Artichokes, Beetroot, Blackberries, Carrots, Chillies, Elderberries, Fennel, Garden Herbs, Horseradish, Kale, Kalettes, Pea shoots, Pears, Purple sprouting, Radishes, Rainbow Chard, Rhubarb, Spinach, Strawberries, Turnips, Violas, Wild garlic

Made in the Kitchen

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

Locally sourced produce

Figs - A garden in Coleford!

Chicken & Ducks - Creedy Carver

Hand Rolled Unsalted butter from Longmans - North Cadbury, Yeovil

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

Buffalicious Mozzarella - Chiltehorne Domer, 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