



Midweek Supper menu

Starters

Ham hock terrine, Holcombe sourdough, garden plum puree
Fowey mussels, sage butter cream sauce
Garden squash raviolo, black pepper cream, toasted pumpkin seeds
Garden beetroots, pickled walnuts, shaved chestnuts - **vegan**

Main Course

Day boat fish, caper butter sauce, garden leeks & new potatoes
Steak & Onions “Minute steak, red onion puree, confit & pickled shallots”, fries
Holcombe Pie, buttered mash, garden greens
Brined boneless Wiltshire pork chop, asian slaw & fries
Charred cabbage, tikka masala, onion bhajis, crispy spiced potatoes - **vegan**

Dessert

Holcombe souffle, homemade sorbet
Vanilla & blackberry cheesecake
Chocolate mousse, orange sorbet, granola, honeycomb - **vegan**
Solstice cheese, homemade crackers

£32.50 per person for three courses

Available Wednesday & Thursday evenings

***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***