

Mother's Day

Starters

Cured chalk stream trout, salt baked beets, blood orange, Holcombe pickles
Ricotta gnudi dumplings, wild garlic pesto
Chargrilled tenderstem, saté, smoked peanuts, pickled chillies (*vegan*)
Grilled monkfish, tikka masala, cucumber & mint yoghurt
Oyster mushrooms, Holcombe toast, cep cream

Main Course

Pink roasted Somerset sirloin, horseradish crème fraîche
Somerset Leg of Lamb, Holcombe mint sauce
Creedy Carver roasted & brined chicken, wild garlic stuffing, cranberry sauce
All served with Holcombe trimmings

Day boat fish, tomato & chive beurre blanc
Pan fried pork loin, cider apple cream
Roasted squash & red onion tartine (*vegan*)
All served with local potatoes & garden vegetables

Desserts

Holcombe soufflé, homemade ice cream
Orange set cream, blood orange sorbet (*vegan*)
Rhubarb & custard trifle
80% Dark chocolate tart, clotted cream, honeycomb
Somerset cheeses, garden chutney & crackers
Holcombe homemade ice creams - please ask for flavours

Two courses - £34
Three courses - £42



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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, Woodruff

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 Netherend Farm, **Lydney, Gloucestershire**

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

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



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