



THE HOLCOMBE

Starters

Cured chalk stream trout, whipped soft cheese, baby capers, Holcombe crumbs
Torched red mullet, red lentil dhal, carrot & onion salad
Cured beef, Old Winchester, garden leaves, Holcombe dressing & pickles
Winter leaf salad, pickled pears, candied walnuts, Blue Vinney
Cashew nut hummus, tempura broccoli, dukkah, citrus yoghurt - **Vegan**

Main Course

Brined & Roasted Pork Belly, apricot, thyme & onion stuffing, apple sauce
Pink roasted Somerset sirloin, horseradish crème fraiche
All served with Holcombe trimmings

Pan fried hake, pink shrimps & butter sauce
Pan fried chicken breast, Old Winchester cheese, wild garlic pesto
Garden vegetable tarte tatin, toasted pine nuts - **Vegan**
All served with potatoes & garden vegetables

Desserts

Holcombe soufflé, homemade vanilla ice cream
80% Dark Chocolate mousse, berry sorbet, granola - **Vegan**
Holcombe buttermilk panna cotta, blackcurrants
Garden apple & rhubarb crumble, vanilla custard
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 £33.00

Three courses £40.00

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

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, Wild Garlic & Woodruff

Made in the Kitchen

Homemade Ice creams, Sorbets, Jams, Marmalade, Compotes, Breads, Granola, Cookies, Cordial, Infused Gin & Vodka, Ricotta, Chocolates, Butter & Buttermilk, 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 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