



Midweek Supper Menu

Starters

Pan fried chicken livers, salt baked beets, blood orange, Holcombe leaves
Ricotta gnudi dumplings, chimichurri, Holcombe pickles
Chargrilled tenderstem, cashew cream, pickled chillies & golden raisins - V
Fowey mussels, wild garlic butter cream
Oyster mushrooms, Holcombe toast, cep cream

Main Course

Pan fried chicken breast, Old Winchester, wild garlic pesto, toasted almonds
Brined & chargrilled pork chop, apple & beet kimchi, gouchang honey glaze
Confit duck leg, garden godiva & butter bean cassoulet
Pan fried hake, shellfish bisque
Roasted garden cauliflower, tikka masala sauce, smoked peanuts - V
Served with garden vegetables & rosemary butter crispy potatoes

Desserts

80% Dark chocolate tart, berry sorbet, honeycomb - V
Holcombe blackberry souffle, custard ice cream
Blood orange set cream, blood orange sorbet
Rhubarb & custard trifle
White lake brie, house crackers
Affogato (scoop of ice cream with a shot of espresso)

£32.00 per person for two courses

£37.00 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

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, Butter, 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