



Starters

Confit leek & Blue Vinney Crème Brûlée, toasted sourdough	£13.00
Confit lamb raviolo, garden herb & lamb stock, elephant garlic aioli	£13.00
Hand dived scallop, tikka masala cream, garden spinach	£14.00
Garden tomatoes, Buffalicious mozzarella, basil pesto, pine nuts, pangrattato	£13.00
Cashew nut cream, marinated courgettes, coriander & aubergine salsa - Vegan	£12.00

Main Course

Pan fried cod, garden lettuce & peas, lardons & cream chives	£26.00
Pink roasted pork tenderloin, sweetcorn salsa, garden beans	£26.00
Tempura courgette flower, vegan cheese & squash, ratatouille - Vegan	£22.00
Pink roasted lamb rump, pea puree, broad beans, Holcombe ricotta, herb yoghurt	£30.00
Pan fried chicken breast, Old Winchester, garden tomato salsa, summer truffle	£26.00
Sladesdown farm duck breast, baked beets, savoury granola, garden gooseberries	£34.00
House fries, herb salt	£5.00
New season Holcombe potatoes, herb butter	£7.00
Garden greens / Holcombe garden salad	£6.00

Desserts

Holcombe blackberry souffle, custard ice cream, blackberry puree	£10.00
Garden cherry & almond clafoutis, cherry ice cream	£10.00
Lemon posset, rosemary sugar shortbread	£10.00
Garden berry Eton Mess	£10.00
Dark chocolate & vanilla mousse, garden berry sorbet - Vegan	£10.00
Holcombe homemade ice creams - per scoop	£3.00
Local Somerset cheeses, Holcombe chutney, dates & crackers	£14.00
Affogato £6.50 or why not add on a 50ml glass of pedro ximenez £12.50	

***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, Broad beans, Carrots, Cherries, Chillies, Courgettes, Currants (white, red & black), Elderflower, Elephant garlic, Garden Herbs, Gooseberries, Horseradish, Jerusalem Artichokes, Kale, Peas, Pea shoots, Radishes, Rainbow Chard, Raspberries, Rhubarb, Star Broccoli, Salad, Spinach, 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

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

Buffalicious Mozzarella - Chilthorne Damer, 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