



Midweek Supper Menu

Starters

Sea trout rilletes, black pepper sour cream, pea salsa, melba toast
Pink roasted beef, pickled redcurrants, horseradish aioli, garden salad slaw
Holcombe ricotta, garden tomatoes, basil pesto, toasted pine nuts
Garden herb dumpling, summer squash, toasted seeds - **Vegan**
Fowey mussels, tikka masala sauce, toasted sourdough

Main Course

Pan fried hake, shellfish bisque, lemon aioli, garden spinach
Pan fried chicken breast, star anise carrot puree, carrot bhaji, broad beans
Pork belly, apple & cider vol au vent, pea puree, garden peas
Confit duck leg, warm lentil, apricot & beetroots
Tempura courgette flower, vegan cheese & squash, tomato pesto - **Vegan**
Served with garden apache potatoes

Desserts

Holcombe blackberry soufflé, custard ice cream
Soft bath brie, house crackers
Garden strawberry eton mess
Lemon posset, shortbread
Affogato (scoop of ice cream with a shot of espresso)
80% Dark chocolate & vanilla mousse, garden berry sorbet - **Vegan**

£34.00 per person for two courses

£39.00 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

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 - Chiltehorne Domes, 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