



Starters

Sea trout rillettes, black pepper sour cream, shaved & pickled fennel
Pan fried chicken livers, portabello mushrooms, aged vinegar, port jus, sourdough
Confit lamb raviolo, garden herb & lamb stock, elephant garlic aioli
Cashew nut cream, marinated courgettes, coriander & aubergine salsa - **Vegan**
Hand dived scallop, tikka masala cream, garden spinach

Main Course

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

Pan fried sea trout, garden lettuce & peas, lardons & chive cream
Tempura courgette flower, vegan cheese & squash, ratatouille- **Vegan**
Pan fried chicken breast, Old Winchester, garden broad beans & peas
All served with potatoes & garden greens

Desserts

Holcombe blackberry souffle, custard ice cream, berry puree
Garden strawberry Eton Mess
Local cheeses, Holcombe chutney & crackers
Lemon posset, rosemary sugar shortbread
Dark chocolate & vanilla mousse, garden berry sorbet - **Vegan**
Holcombe homemade ice creams - please ask for flavours
Affogato (scoop of ice cream with a shot of espresso)

Two courses £34.00

Three courses £42.00

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

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

