

H O L M



Holm Bloody Mary 12.5

Pentire & Tonic 8.5

Holm Shrub 5.5

Westcombe cheddar fries, pickled walnut

6.5

Somerset Salami

6.5

Marinated olives

6.5

Set Lunch

Beetroot, sesame, bitter leaves

Trout mousse, focaccia crostini

Lamb croquette, wild garlic

Roscoff onion tart, stilton, Lopen Farm leaves

Cod, smoked bone sauce, leek

Pork loin, prune, Roscoff, Yorkshire pudding

Meadowlea Farm sirloin, carrot, Yorkshire pudding (supplement 5pp)

All served with roast potatoes and spring greens

Rhubarb pavlova, sorbet

Chocolate cremeux, milk ice cream

Wigmore, fig relish, einkorn crackers

Tea / coffee & petits fours

6.0

Two courses 35pp / Three courses 40pp

Please inform our team of any dietary requirements. Allergen information available.

A discretionary 12.5% service charge will be added to your bill

Please note we no longer accept cash

