

01263 586954

enquiries@meadowsweetholt.com

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meadowsweet



restaurant

We serve one menu which is dictated by the best produce we can source from our trusted suppliers. We take our responsibility seriously when it comes to sourcing produce, using small regenerative farms, sustainable line caught fish from small boats and unpasteurised cheese from independent farmers.

The menu changes regularly and should you wish to stay and dine on consecutive nights the menu will be changed for you each evening.

We open for dinner from Wednesday to Saturday.

menu



meadowsweet

baron bigod and beetroot
chicken liver and black cherry
squid and cod roe
doddington cheese, sherry and smoked ham
brancaster oyster, jalapeño and citrus

scottish langoustine
bumbu, finger lime

périgord truffle cestini
morel, celeriac

skrei cod
cabbage, apple

hindolveston lamb
wild garlic, artichoke

courtyard dairy cheese plate
supplement 12.5

citrus vacherin
orange blossom, yoghurt

forced yorkshire rhubarb
ginger, sweet cicely

95

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