

# CIRCA

## SNACKS

Homemade Sourdough & Freshly Churned Butter 5 (*Homemade GF Sourdough Available*)

Nocellara Olives 4.5 | Smoked Cod Roe, Rye Bread, Gorse Flower 6.5

Charcuterie Board - Pork Rillette & Lapsang Cured Duck Breast, Westcombe Charcuterie,  
Pickles & Ferments Sml 8.5 | Lrg 18

SMALL PLATES - Sharing is recommended and around 3 dishes per person.

Beetroot, Dukkah, Radish, Whipped Sheep's Curd 9

Purple Sprouting Broccoli, Miso, Sesame 6

Salt-Baked Celeriac, Winter Mushrooms, Barley 10

Charred Greens, Labneh, Black Garlic 7

Wild Garlic Tagliatelle, Leek & Potato Mousse 11

River Teign Mussels, Spruce Butter, Homemade Sourdough 10

Brixham Crab Crumpet, Lacto Celeriac, Crab Bisque 12

Hake Steamed In Dashi, Cornish Seaweed, Foraged Sea Herbs 14

Fried Chicken, Lacto Chilli, Cucumber, Fermented Lettuce 7.5

Estate Beef Shin Ragù, Native Grain Reginette, Westcombe Caerphilly 11

Slow Roasted Lamb Shoulder, Fermented Turnip, Wild Garlic & Labneh 12

Estate Dry-Aged Sirloin, Salt Baked Celeriac, Onion, Barley 28

SIDES: Fried Potato, Wild Garlic Emulsion 5 | Winter Salad 5

## SWEET

Spent Coffee Kombucha Truffles 5

Sticky Toffee Pudding, Hay Ice Cream, Butterscotch 9

Sourdough Panna Cotta, Feuilletine, Spruce Honey 8

Roasted Celeriac Ice Cream & Caramel, Walnut 6

Local Cheese, Green Tomato Chutney, Estate Honey, Sourdough Crackers 12

We cannot guarantee the absence of traces of nuts or other allergens. Please let us know about any dietary or allergies so we can make sure your visit is memorable for the right reasons :)

## CIRCA

We're lucky to call the former milking parlor of this lovely old dairy farm our home, surrounded by over 440 acres of farmland on the estate.

Sandridge Barton is home to a herd of beautiful south devon cattle and we forage throughout the year, whilst small, ethical suppliers keep us topped up from season to season. Our menu aims to do justice to the wonderful produce available to us.