

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 Rillettes, Westcombe Charcuterie, Pickles Sml 8.5 | Lrg 18

SMALL PLATES

Wild Garlic Tagliatelle, Leek & Potato Mousse 11

Charred Greens, Labneh, Black Garlic 7

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

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

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

ROASTS

MEAT (Estate Roast Beef From The South Devon Herd On The Estate) 19.5
beef fat roasties, yorkie, celeriac cheese, bone marrow gravy + the trimmings

VEG (Salt Baked Celeriac & Westcombe Caerphilly Stuffed Yorkie)
herb roasties, yorkie, celeriac cheese, roasted onion gravy + the trimmings

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

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