

CIRCA

APERITIFS

Negroni - 12 Papillon Gin / Antica Formula / Campari

SB Kir Royale - 12 Blackberry Vodka / Sharpham Sparkling Reserve

Rum Old Fashioned - 10 Devon Rum / Walnut Bitters / Dark Muscovado Sugar

Rhubarb Gin And Tonic - 12

Homemade Vermouth - 9 We make this delicious sweet vermouth in house using Sharpham Dart Valley Reserve, Somerset Cider Brandy and an array of foraged botanicals from the wider Estate

SNACKS

Homemade Sourdough Focaccia & Butter 5 (*Homemade GF Sourdough available*)

Noccellara Olives 4.5 | Westcombe Saucisson, Pickles 8.5

Sharpham Cheese Mousse, Summer Beans, Mint, Crostini 7

Pinot Noir Braised Beef Shin Croquettes, Black Garlic, Lacto Carrot 8.5

SMALL PLATES

Sharing is recommended and around 3 dishes per person. Plates are served as and when they are ready.

Hay Roasted Beetroot, Ajo Blanco, Dukkah, Dill Oil, Sourdough Croutons 9

Cep Dumplings, Charred Vegetables, Fava Bean & Shiitake Foam, Coffee Kombucha 12

Rosso Kale, Black Garlic Butter, Candied Hazelnuts 7

Steamed Line-Caught Turbot, Spider Crab Bisque, Dill Oil, Nasturtium 15

Wild Sea Bass Ceviche, Lacto Tomato & Cucumber, Mint 14

Smoked Torbay Cod Roe, Fennel, Burnt Gooseberry Jam, House Rye Bread 8

Spindle Wood Chicken, Charred Vegetables, Chicken & Lemon Thyme Broth 14

Beef Tartare, Pickled Shiitake, Kraut Remoulade, Confit Egg, Celeriac Hay 14

Native Orzo, Slow Roasted Lamb Shoulder, Summer Beans 14 **(Vegetarian - 12)*

Buttered Potatoes, Chives 5 | Baby Gem Salad, Mint Dressing 5

SWEET

Spent Coffee Kombucha Truffles 6

Dark Chocolate Cream, Cherry Compote, Dandelion Custard, Walnuts 9.5

Estate Honey Panna Cotta, Fennel Shortbread, Candied Pine Nuts 9.5

Homemade Hay & Brown Butter Ice Cream or Strawberry Sorbet (3 per scoop)

Local Cheese, Stewed Rhubarb, Hazelnut, Gooseberry, Crostini 11

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

After eight great years at our former home in Exeter, local legends Sandridge Barton Wines (formerly Sharpham Wines) invited us to open this restaurant here by the River Dart. They had just made the journey across river and were busy transforming this former dairy farm into the beautiful complex you see today. We jumped at the chance to join them.

Our menu is **seasonal and ingredient-led**. Like the wine produced here it **embodies the local terroir** and reflects what happens in and around this 450 acre estate.

The Tully family have been **farming here for 80 years**. We **make our bread from the wheat they grow**. It's milled up the Dart Valley in Buckfastleigh, by our friends at Fresh Flour. They also supply us with pasta and crackers, from locally grown, ancient Devon wheat varieties.

The Tully's herd of **South Devon Cows**, you may see happily grazing on the land, provides our beef. We use their hay to add flavour to our dishes. We have a thing for hay. Pork and lamb is reared here too. The butcher is just up the road in Galmpton. We favour cuts that others don't. **Fish and seafood arrives daily** from Brixham, less than five miles away. Straight off Keith's boat, the same day. No nets, Keith only uses pots and fishing lines. **His catch reflects what the seasons bring to these shores**.

But it's the local vegetables who are our biggest influencers. Some are hand-grown at Spindlebrook, an **agro-ecological market garden** just over in Modbury. **No tractors, no digging, no soil degradation**. Plus whatever we can get from the Husbandry School up in Bickington. They teach sustainable gardening, farming and land management, producing delicious produce in the process. The rest of our veg comes from Riverford, pioneers of organic and sustainable, just up river. Fruit is grown here on the estate. Honey from sandridge beehives reduce our dependence on imported sugar.

Inspired by what's around us, we make whatever we can in-house. From butter and ice cream to tinctures, kombucha and vermouth.

We hate waste so we've **introduced winemaking by-products into our cooking**, like fermented grape skins and spent lees. We **forage whatever we can from the estate**, infusing our dishes with its scents and flavours. We reuse our coffee grounds and cheese rinds, and put whatever we can into stock. We're big on lacto-fermentation. This increases the lifespan of our ingredients and provides our dishes with incredible depth of flavour. It's why our menu is peppered with pickling and brining, krauts and kimchi.

Everything you are about to eat has been lovingly curated to showcase the very best of South Devon's produce and the superb range of classic and natural wines produced next door. **Sharing and tasting plates provide the broadest possible dining experience**.

We're so glad you're here. The estate is buzzing. **It has a bright and sustainable future**. We have plans to grow all of our own veg and produce our own charcuterie. All in good time though.

Welcome to Circa at Sandridge Barton. Enjoy.