

CIRCA

Negroni - 12 Papillon Gin / Antica Formula / Campari

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

Pine 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 | Smoked Almonds 3.5 | Westcombe Speck 8.5

Sharpham Cheese Mousse, Pickled Girolle, Crackers 7

SMALL PLATES

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

Smoked Beetroot Tartare, Lacto Celeriac Remoulade, Celeriac Hay 9

Kale, Black Garlic Butter, Candied Hazelnuts 7

Cep Dumplings, Squash, Shiitake, Coffee Kombucha Glaze 12

Lacto Kooibos Cabbage, Sage, Honey Miso, Smoked Labneh, Pine Nuts 9

Wild Sea Bass, Seaweed Cream, Leeks, Parsley Oil 15

Smoked Torbay Cod Roe, Burnt Apple, Sage, Rye Bread 8

Pinot Noir Braised Beef Shin, Celeriac 'Risotto', Hay Roasted Celeriac 14 (v 12)

Fallow Deer Carpaccio, Beetroot, Black Garlic, Westcombe Caerphilly 12

Pink Fir Potatoes 4

SWEET

Spent Coffee Kombucha Truffles 6

Dark Chocolate Cream, Hedgerow Berries, Hazelnut Crumb, Gooseberry Sorbet 9.5

Sticky Toffee Pudding, Somerset Cider Brandy Butterscotch, Espresso Caramel, Walnut 9.5

Pineapple Weed Meringue, Cider & Verjus Sabayon, Milk Gelato, Oats 12 (to share)

Local Cheeses, Apple, Candied Pine Nuts, Crackers 11

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.