



CALANCOMBE ESTATE

NIBBLES WHILE YOU ARE DECIDING:

SEA SALT & MIGNONETTE PEPPER ALMONDS £6

ESPELETTE NUTS - ALMONDS, CASHEWS AND MACADAMIAS WITH PIMENT D'ESPELETTE £6

MIXED ITALIAN OLIVES £6

ETNA OLIVES - CRACKED GREEN BELDI OLIVES WITH HERBES DE PROVENCE AND RED PEPPER WITH CHILLI £6

BOQUERONES (WHITE ANCHOVIES) £6

VICKY'S BAKERY BORDELAISE SOURDOUGH/SOURDOUGH BAGUETTE WITH EXTRA VIRGIN OIL & AGED BALSAMIC £5

PLATE OF SOMERSET/DORSET CHARCUTERIE £12

WE SUGGEST 3 SMALL PLATES OR ONE SMALL PLATE AND A ONE LARGE PLATE PER PERSON

SMALL PLATES

PLATE OF HAND SLICED JAMON IBERICO DE BELLOTA (ACORN FED IBERICO HAM) SMALL £14/LARGE £25

PROSCIUTTO DI SAN DANIELLE WITH FIOR DI LATTE BUFALA MOZZARELLA, FRESH FIG, WINTER ROCKET, NEW SEASON EXTRA VIRGIN OLIVE OIL £17

DORSET BRESAOLA (AIR-DRIED GRASS FED BEEF WASHED IN RED WINE) SERVED WITH PARMESAN SHAVINGS, OLIVE OIL AND LEMON £14

DUCK RILLETTE WITH FIG CHUTNEY, CORNICHONS AND LIGHTLY TOASTED FIG BREAD £14

LOCAL KING SCALLOPS WITH PARSLEY GARLIC CRUMB, LEMON AND PEA SHOOTS £ 21

MOJAMA (SALT CURED TUNA) THINLY SLICED SERVED WITH PEAR, ROCKET AND SALTED SPANISH ALMONDS £14

BRAISED OCTOPUS, SERVED WITH POTATOES, LILLIPUT CAPERS, PARSLEY, LEMON, ZATOUN EXTRA VIRGIN OLIVE OIL AND SWEET PAPRIKA £17

GRILLED SQUID WITH LEMON, CHILLI AND ROCKET £18

SASHIMI STYLE SALMON SERVED WITH PICKLED PINK GINGER, WASABI AND SOY £17

PAN FRIED SPROUTS WITH HUMMUS, CHILLI, GINGER, PINE NUTS AND SESAME OIL £14

GRILLED FIGS WITH GOATS CHEESE, HONEY, WALNUTS & DORSET WATERCRESS £16 (VEGAN OPTION AVAILABLE)

PAN-FRIED HALLOUMI WITH CAPER, CHILLI AND LIME VINAIGRETTE £14 (VEGAN OPTION AVAILABLE)

LARGE PLATES

SEARED ENTRECÔTE OF BEEF WITH ROCKET AND SHAVED PARMESAN REGGIANO £30

PAN ROASTED IBERICO PORK FILLET WITH PEDRO XIMINEZ SAUCE £28

SAGE & PUMPKIN RAVIOLI WITH SAGE BUTTER AND TOASTED PINE NUTS £22 (VEGAN OPTION AVAILABLE)

STEAMED LEMON SOLE FILLET WITH PICKLED GRAPE, ROAST GARLIC & PARSLEY DRESSING £23

PAN ROASTED GUINEA FOWL WITH WHITE BEAN STEW AND CAVOLO NERO £23

SMOKED FISH PLATTER WITH SMOKED SALMON, LOCH FYNE KILN ROASTED "HOT SMOKED" SALMON, HOME MADE MACKEREL PÂTÉ, HORSERADISH CREAM, CAPERBERRIES, CORNICHONS AND LIGHTLY TOASTED RYE BREAD £25

SIDE DISHES

WATERCRESS, FENNEL,
RED ONION & BLOOD
ORANGE SALAD

£5

ROSEMARY AND EXTRA
VIRGIN OLIVE OIL
ROASTED POTATOES

£5

PURPLE SPROUTING
BROCOLLI WITH CHILLI,
LIME & SESAME DRESSING

£5

"PA AMB TOMAQUET" – GRILLED SOURDOUGH WITH
CONCASSE TOMATOES, SEA SALT & EXTRA VIRGIN OLIVE
OIL - THE PERFECT ACCOMPANIMENT TO IBERICO HAM

£5

ALLERGENS – PLEASE TALK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES

