



# CALANCOMBE ESTATE

## Nibbles while you are deciding:

SEA SALT & MIGNONETTE PEPPER ALMONDS £4

ESPELETTE NUTS - ALMONDS, CASHEWS AND MACADAMIAS WITH PIMENT D'ESPELETTE £4

MIXED ITALIAN OLIVES £4

ETNA OLIVES -CRACKED GREEN BELDI OLIVES WITH HERBES DE PROVENCE AND RED PEPPER WITH CHILLI £4

BOQUERONES (WHITE ANCHOVIES) £6

OLIVE, SWEET PEPPER AND ANCHOVY MINI SKEWERS £4.50

VICKY'S BAKERY BORDELAISE SOURDOUGH/SOURDOUGH BAGUETTE WITH EXTRA VIRGIN OIL & AGED BALSAMIC £4

## 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 £13/LARGE £24

PLATE OF SOMERSET CHARCUTERIE £10

PROSCIUTTO DI SAN DANIELLE WITH MELON £15

HAM HOCK TERRINE, PICCALLI AND SOURDOUGH £10

SMOKED DUCK WITH DRESSED LEAVES & PLUM CHUTNEY £11

BURRATA, ROCKET, OLIVE OIL AND LIGHTLY TOASTED SOURDOUGH £14

PAN-FRIED HALLOUMI WITH CAPER, CHILLI AND LIME VINAIGRETTE £10

KING SCALLOPS WITH PARSLEY GARLIC CRUMB AND LEMON £15

RED MULLET WITH A LIME, TOMATO, PINEAPPLE, RED ONION, CHILLI, MINT AND BASIL SALSA £13

MOJAMA (SALT CURED TUNA) THINLY SLICED SERVED WITH SALTED SPANISH ALMONDS AND PEA SHOOTS £13

PULPO A LA GALLEGA – CANTABRIAN OCTUPUS SERVED WITH POTATOES, OLIVE OIL AND SWEET PAPRIKA £15

SASHIMI STYLE SALMON SERVED WITH PICKLED PINK GINGER, WASABI AND SOY £14

### Large Plates

PAN SEARED ENGLISH LAMB CUTLETS WITH ROASTED RED PEPPERS, CAPERS, KALAMATA OLIVES & ARTICHOKE HEARTS £24

OVEN BAKED CONFIT DUCK LEG WITH FENNEL & BEAN CASSOULET £23

LOCH FYNE KILN ROASTED "HOT SMOKED" SALMON WITH WARM BABY POTATOES, GREEN BEANS, FREE RANGE BOILED EGG AND KALAMATA OLIVES WITH A HERB & GARLIC VINAIGRETTE £18

PAN FRIED FILLET OF SEA BREAM WITH A SALAD OF ORANGES, RED ONION, CAPERS & BLACK OLIVES, ORANGE & SHERRY VINAIGRETTE £20

### Side Dishes

ROCKET, PARMESAN REGGIANO, OIL & BALSAMIC £4.50

PURPLE SPROUTING BROCCOLI WITH MISO AND SESAME SEEDS £5

CORNISH BABY POTATOES WITH CHIVE BUTTER £4

"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