CALANCOMBE ESTATE

Aperitifs

Dartmouth English Gin (35ml) and Fever Tree Indian tonic garnished with fresh orange £8.50

Cassis Spritz – Calancombe Estate Cassis (blackcurrant liqueur) with Fever tree Mediterranean tonic and a twist of lime £6.75

Calancombe Estate Blanc de Noirs Sparkling wine (traditional method) – glass (125ml) £10.50

Devon Royale – Calancombe Estate sparkling Cyder (traditional method) with Calancombe Estate Cassis £8

Kir Royale – Calancombe Estate Blanc de Noirs Sparkling wine (traditional method) with Calancombe Cassis £10.50

Coffee, Tea and Chocolate

Espresso	£2.75
Cappuccino, Latte, Flat White, Americano	£4.25
Hotel Chocolat Hot Chocolate	£4.75
Tea (English Breakfast, Earl Grey, Green Tea, Ginger Tea)	£3.25

Soft drinks

Water - still/sparkling 750ml	£3
Luscombe drinks – Ginger beer, Sicilian Lemonade, Elderflower bubbly	£4
Fever Tree Tonic - Original, Mediterranean	£3

Cheese

Please see our cheese trolley for our selection of artisan cheeses featuring award winning British cheeses

(Served with Peter's Yard crackers, membrillo, fruit chutney, pickles and accompaniments)

3 cheese platter £18

5 cheese platter £25

Desserts

Warm homemade lemon meringue tart with double cream £9.50

A selection of sweet treats - macaron, mini lemon meringue and dark chocolate bark £9.50

Crème Catalan with cinnamon citrus infusion £9.50

Calancombe Estate home-made Madagascan vanilla dairy ice cream (2 scoops) served with cantuccini biscuit £9

Affogato – Calancombe Madagascan vanilla dairy ice cream with a shot of espresso or a shot of Pedro Ximinez (a sweet figgy/raisiny sherry) £9

Macarons (3) £6.50

Scones (2) with clotted cream and strawberry jam £12

ALLERGENS – PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE

Digestifs, Dessert Wines, Port and Sherry

Dessert wine- Beaumes de Venise Dme. De. Durban/sweet wine of the day (100ml) £9

Sherry -Pedro Ximinez (75ml) £9

Tawny Port (75ml) £8

All spirits 50ml (25ml available on request)

Armagnac-Ch.du Busca Tenareze	£20
Calvados Pierre Huet Fine	£9
Somerset Cider Brandy – 10 year old	£15
Talisker Skye Single Malt	£8
Arberg 10 years	£12
Oban 14 years	£15
Dalmore - Cigar Malt	£18

Nibbles and Accompaniments

Sea salt & mignonette pepper almonds £7

Mixed Italian olives £7

Boquerones (anchovies) with olive oil and lemon zest £8

"Pa amb tomaquet" grilled sourdough
with concasse tomatoes, sea salt & extra virgin olive oil £7

Leaf salad with rocket, lemon zest oil and parmesan shavings £6.50

Vicky's Bakery bordelaise sourdough with extra virgin oil & balsamic £6

Cheese Trolley

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(Served with Peter's Yard crackers, membrillo, fruit chutney, pickles and accompaniments)

3 cheese platter £18
5 cheese platter £25

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Small Plates

Mixed plate of Somerset / Dorset charcuterie £17

Dorset bresaola with rocket, lemon zest, Parmigiano Reggiano
and horseradish cream £17.50

Ham hock and pea terrine served with pickles, chutney & Vicky's bread £16

Pan-fried haloumi with caper, chilli and lime vinaigrette £16

British cheese and charcuterie sharing platter (for 2) £45

Sinodun Hill goat's cheese with char-grilled pepper and pesto bruschetta £16

Pan roasted butterfly of red mullet with sauce vierge and grilled asparagus spears £20

Sashimi salmon with traditional ponzu (soy) sauce, pink pickled ginger and wasabi £20

King scallops with our award-winning Blanc De Noir,
parsley and garlic crumb, lemon & pea shoots £23

Italian burrata with roasted beetroot carpaccio, balsamic reduction and pistachio dukkah.
Served with extra virgin olive oil and Vicky's bread £20

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Calancombe Estate Wine/Cyder (glass (175ml still, 125ml sparkling)/bottle)

White Wine

Vintage Reserve 2020/22 -Made from 100% Madeleine Angevine, is aromatic with notes of honeysuckle, lychee and peach £8/24

Bacchus 2023 - Made from 100% Bacchus, it has gentle aromas of grapefruit, gooseberry and Elderflower with a touch of citrus £8.50/26

Ortega 2022 - Made from 100% Ortega with lovely aromas of peach, grapefruit and a touch of spice. Part fermented in oak barrels £9/28

Pinot Gris 2023 - Made from 100% Pinot Gris with notes of honeysuckle, peach and citrus. Balanced acidity with a little residual sweetness £9/28

Rosé Wine

Pinot Noir Rosé 2023 - Made from 100% Pinot Rosé with aromas of summer fruits and citrus on the nose and Strawberry and peach on the palette £8.50/26

Sparkling Wine - White

Carobella 2023 – a fruity and floral sparkling made in the traditional method£8/24

Blanc De Noirs (traditional method) 2018/2021/2022
Award winning sparkling wine made from 100% Pinot Noir. Has a deep gold colour with long lasting fine bubbles. Notes on the nose of strawberry and green apple and spices on the palette £10.50/45

Sparkling Wine -Rosé
Pinot Noir Rosé (traditional method) 2020
Made with 100% Pinot Noir with aromas of Strawberries, raspberries and redcurrants on the nose and palette
£10.50/45

Carobella Rosé 2023 – with hints of red fruits this delicious sparkling wine is made in the traditional method from Pinot Noir Précoce and Ortega £8/24

Sparkling Cyder – traditional method - £6/£20

Still Cyder - £3/£10

Tasting of 3/5 Calancombe wines £12/18

Red Wines – non-Calancombe red wines available - please ask for list