

A L A C A R T E

SNACKS

Bread of the day 6

Gordal olives - rosemary - garlic - lemon 6 (gf)

Harissa roasted nuts 5 (vg) (gf) (n)

Corn ribs - Gara furikake 7 (vg*)

Buttermilk chicken - quajillo chilli - fermented honey - pickles 12

TO BEGIN

BBQ San Marzano - seeds - pickled chilli - wild garlic - seeds 12 (vg)

Salcombe shellfish soup - rouille - croute - Cornish Gouda 16

Coal fired heritage beetroot - ajo blanco - burnt spring onion - buckwheat - chilli 15 (vg) (gf) (n)

Devon lamb arosticini - smoked yoghurt - salsa verde 16 (gf)

Aged onglet tartare- coal - confit St Ewes yolk - lavosh 15

Salcombe crab tartlet - buttermilk - wasabi - avruga caviar - apple - soft herbs 16

Burrata - Isle of Wight tomato - basil - white balsamic - Arbequina olive oil 15 (gf) (v)

TO FOLLOW

Two bone Devon lamb rack - 'mint sauce' - braised lamb faggot - garlic potato - onion 38

Cod - nori - ginger- lemon grass - confit potato - pickled turnip 34 (gf)

Gara Tarka battered fish - hand cut chips - peas - tartare sauce - curry sauce - lemon - Cornish vinegar 26

6oz smashed cheese burger - house brioche - Gara burger sauce - beef tomato - pickled red onion - lettuce 17

Aged Charolais fillet of beef - beef fat carrot - beer onion - millionaire chips - gravy mayonnaise 48

Courgette hasselback - tahini - guajillo chilli - red onion marmalade - soft herbs 20 (vg) (gf)

'All about the cauliflower' - spiced cauliflower - yoghurt - golden raisins (v) 22

(Fun fact; leaves and stalks make up a third of a cauliflowers weight and are usually resigned to the bin - not on our watch)

CUTS

Tamworth cross 12oz pork chop - quick fire squid - 'chimi churri' - fermented honey - chorizo mayonnaise 36 (gf) (n)

280g 28 dry day aged Devon sirloin - Hand cut chips - BBQ hen on of the woods - Chalk farm watercress - Baby onion rings 38 (gf)

Add XL garlic Prawn 5 (gf)

If you fancy me as a starter please ask I'm available!

SIDES 6

Ratte potato - seaweed butter (v) (gf)

Grilled hispi cabbage - Caesar - crispy sourdough - anchovy

Skinny fries - Gara furikake (v) (vg*)

Skinny fries - Cornish sea salt

Butterhead lettuce - Chardonnay vinegar - Arbequina olive oil(vg) (gf)

Seasonal greens - chive - miso - white balsamic (gf) (vg)

Executive head chef: Paul Hegley

Vegetarian (v) Vegan (vg) Vegan option available (vg*) Gluten Free (gf) Contains nuts (n) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team

