

GARA ROCK

SNACKS

James' focaccia, rosemary, cherry tomato, olive oil, balsamic | 6 (v)
Gordal olives | 6 (gf) (vg)
Rose harissa nuts | 5 (gf) (vg) (n)
Local charcuterie mixed board | 18 (gf)
Padron peppers, labneh, charred lemon | 9 (vg)
Salted crisps, whipped gochujang lime crème fraîche | 6 (v)

TO START

Roasted squash and saffron soup | 12 (v)
Seriously cheesy scone, saffron, salt and vinegar pumpkin seeds, Isigny crème fraîche

Burrata | 17 (v) (gf) (n)
Stracciatella, Garden figs, chicory, marjoram, hazelnut, olive oil

Heritage beetroot tartare | 15 (v)
Coal fired beetroot, hot honey, labneh, crumpet crouton, nasturtium

Cornish bluefin tuna crudo | 18 (gf)
Ponzu, torched cucumber, wasabi, dill, Heretics 100% Coratina olive oil

Wild Scottish fallow deer pastrami | 18 (gf)
Fennel yoghurt, ramson capers, brickle swede, Old Winchester cheddar

MAIN EVENT

Blythburgh farm pork chop | 38 (gf)
Sauce Charcutiere, pickled mustard, roasted celeriac, crackling

Gara fish & chips | 26
Tarka battered cod, curry sauce, garden peas, tartare sauce, chunky chips, lemon, Cornish malt vinegar

Aged 220g Charolais fillet of grass-fed beef | 46
Beer onion, tenderstem broccoli, triple cooked cut chips, bacon mayonnaise

Steamed suet beef pudding | 32
Smoked bone marrow, braised ox cheek, Otter black stout, savoy cabbage, bacon

Ravioli pasta | 18 (v)
Westcombe ricotta, Delica pumpkin, brown butter, sage, guajillo, Parmigiano Reggiano, nasturtium pesto

HAND STRETCHED SOUR DOUGH

La Piegata pizza "the folded one" | 19
Prosciutto, burrata, rose harissa, basil, rocket, Fior di Latte, Arbequina olive oil

Squash & Rachael | 17 (v)
Butternut squash, Rachael goat's cheese, Fior di Latte, caramelised red onion chutney, sage

SIDES

Cornish sea salt skinny Fries | 7 (v)
Garden bitter leaf salad, Chardonnay vinegar | 7 (gf) (vg)
Cheesy creamed potato, Wookey hole Cheddar, Sharpham brie | 9 (gf)
Hispi cabbage, burnt leek ranch, pickled walnut, sunflower seeds, pumpkin seeds | 9 (v) (n) (gf)
Charred tenderstem broccoli, hazelnut, chilli | 9 (vg) (gf) (n)
Confit ratte potatoes, charcoal, mint | 7 (vg)
Fennel and endive, smoked grapes, pistachio, Salcombe honey | 8 (v)

Head Chef James Huyton

Vegetarian (v) Vegan (vg) Gluten Free (gf) 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