

• DINNER •

6 PM - 9.30 PM

SNACKS

Marcona almonds (v) **£6** Nocellara olives (v) **£4.50**
Anchovies & rosemary oil **£4.50** Gougères, Parmigiana **£4**
Breakfast radishes, smoked cod's roe **£4**
Coombeshead Farm sourdough & whey butter **£4**
Porthilly Oysters, Shallot & Red Wine Vinegar
Half Dozen **£18** Dozen **£32**

BOARDS

Devon Charcuterie **£17.50**
Vanilla Coppa, Lonza, 'Nduja & beer stick
Cured fish plate **£18.50**
Prawns, smoked mackerel, Porthilly oysters & cod's roe

STARTERS

Summer gazpacho (v) **£6**
Burrata, radicchio & Pangrattato **£10**
Grilled Dartmouth sardines, lemon aioli **£9**
Smoked mackerel, pickled cucumber & horseradish **£8.50**

SALADS

Anchovy panzanella (v without anchovy) **£7.50 / £14.50**
Salcombe crab & garden fennel **£9.50 / £18**

MAINS

Black pudding, squid & garden bitter leaf **£16.50**
Mussels, dulce & cider **£14**
Line caught fish & chips, tartar sauce **£13.50**
Cod, Jersey Royals, radish & lovage **£15**
Herb ravioli, girolles & chard **£13.50**
Duck leg, lentils & salsa verde **£17**
Gara burger, smoked bacon, cheese & caramelised onions **£14.50**
Bavette, pickled walnut & Ratte potato **£17**
Côte de boeuf, fries & béarnaise **1kg £60.00**

SIDES

£3.50 each
Heritage tomatoes (v) . Garden leaf salad (v)
Chips, rosemary cheese . Roasted rosemary potatoes (v)

DESSERTS

Chocolate, olive oil, sea salt **£6**
Caramel tart, Granny Smith ice cream **£6.50**
Vanilla panna cotta, strawberries & Campari **£6.50**
Cucumber, mint & yogurt sorbet with granola **£5.50**
Homemade ice creams & sorbets **£4**
Madeleines, Half dozen **£5** Dozen **£9**

ARTISAN CHEESE BOARD

Served with saltine crackers, apple & chutney
Three cheeses **£9** Five cheeses **£14**

Please let us know of any dietary requirements.

All our produce is seasonal and sourced from sustainable and, whenever possible, local farms and fishermen.