· L U N C H ·

12.00PM-3.00PM

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

SANDWICHES

Salcombe crab, radish & garden herbs £11

Salt beef & nettle sauerkraut £10

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 aïoli £9

Borlotti bean & rosemary soup (v) £6.50

Smoked mackerel, pickled cucumber & horseradish £8.50

MAINS

Black pudding, squid & garden bitter leaf £16.50

Mussels, dulce & cider £14

Line caught fish & chips, tartar sauce £13.50

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

SALADS

Anchovy panzanella (v without anchovy) £7.50 / £14.50

Salcombe crab & garden fennel £9.50 / £18

South Devon goat's curd, beetroot & hazelnuts (v without curd) £8 / £15.50

SIDES

£3.50 each

Heritage tomatoes (v) . Garden leaf salad (v)

Chips, rosemary cheese . Jersey Royals, radish & herbs (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.