

• LUNCH •

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SNACKS

Marcona almonds (v) **£5** Nocellara olives (v) **£4.50**

Chickpea panisse, anchovy & fennel **£4.50** Gougères, parmigiana **£4**

Cucumber, dill & smoked cod's roe **£4**

Coombeshead Farm sourdough & whey butter **£4**

Porthilly Oysters, shallot & red wine vinegar

Half dozen **£18** - dozen **£32**

STARTERS

Jersey royals, radishes, lardo & lovage broth **£6.50**

Burrata, courgette, basil & mint **£10**

Grilled Dartmouth sardines, lemon aioli **£9**

Borlotti bean & rosemary soup (v) **£6.50**

Crab, celeriac remoulade & herbs **£9.50**

Game terrine, pickles & toast **£9.50**

MAINS

Black pudding, squid & garden bitter leaf **£16.50**

Squash, chickpea, harissa & brocolli spigarello (v) **£14**

Line caught fish & chips, tartar sauce **£13.50**

Herb ravioli, girolles & chard **£13.50**

Barnsley Chop, potato & anchoide **£18**

Gara burger, smoked bacon, blue cheese & chipotle mayo **£14.50**

Braised short rib, beetroot, pearl barley & dukkah **£17**

OPEN SANDWICHES

Salcombe crab, radish & garden herbs **£11**

Salt beef & nettle sauerkraut **£10**

SALADS

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

Smoked mackerel, turnip & pancetta **£8.50 / £16**

Beetroot, hazelnut & goats cheese **£8 / £15.50**

SIDES

£3.50 each

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

Chips, rosemary cheese . Roasted rosemary potatoes (v)

DESSERTS

Chocolate, blackberry & hazelnuts **£6.50**

Caramel fondant, granny smith sorbet **£6.50**

Baked custard & berries **£6.50**

Apple tart tatin, vanilla icecream **£6.50**

Homemade ice creams & sorbets **£4**

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.