

VALENTINES AT GARA

3 COURSES TO SHARE £95

ENJOY

Thienot Brut NV £12 ~ Negroni £12 ~ Gara G&T £6.75

TO START

Devon coast pan fried scallops
lemon, chilli butter & pangrattato

TO FOLLOW

Chargrilled Porterhouse steak
Salsa verde, Bloody Mary ketchup, triple cooked chips, vine tomato & beetroot

TO FINISH

Vanilla & coffee baked Alaska
Tea & coffee to accompany

Vegan and Vegetarian alternatives available.

Please book online or call Claire on 01548 845 946

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