

## OYSTERS & SCALLOPS

(Oysters £3 each - ½ shelled Scallops £4 each)

Choose from following options  
Garlic butter, Kilpatrick, chilli & lime leaves

## STARTER FROM THE LAND

**Summer deli board for up to 3 to share (vg) £18**

Globe artichoke, crudités, dips, flat bread, watermelon, pickles, olives

**Meat board for up to 3 to share £25**

Sausage roll, scotch egg, salami, suckling pig rilette, prosciutto, sourdough, pickles

**Feta (vg) £9**

Flat peach, mint, chilli, rocket, lime  
broad beans, peas, gremolata

**Devonshire cured beef bresaola carpaccio £11**

Caperberries, rocket, parmesan & basil

**Steamed English asparagus (vg) £10**

Broad beans, peas, gremolata

## STARTER FROM THE SEA

**Fish board for up to 3 to share £28**

Salt & pepper chilli squid, whitebait, beetroot  
gravadlax, shell on prawns, pickled cockles, rollmops,  
crab pate & sourdough

**Devonshire fish soup £9**

Rouille, crouton, gruyere

**Stuffed garlic & herb shellfish gratin £11**

Queen scallop, mussels, clams

**Sea bream ceviche £10**

Lime, chilli, avocado, pomegranate, chargrilled corn

## MAINS FROM THE LAND

**Garlic & rosemary roasted Port Isaac lamb rump (gf) £20**

Tomato consommé, garden peas, summer vegetable, mint

**Pugh's Farm piglets suckling pig (gf) £24**

Devon blue stuffed fig, confit carrot,  
caramelised onion & sage soubise

**Mushroom & pecan Wellington (vg) £16**

Wilted rainbow chard, cep jus

**Spinach, leek & courgette gratin (v) £14**

Parmesan, nutmeg, petite salad

**Spaghetti Primavera (v) £14**

Spinach, peas, asparagus, scallions, broad beans, pesto &  
parmesan

## LOBSTER & CRAB

**Whole chilled Mill Bay Chancre crab £22**

Lemon mayonnaise, rye bread, Devon salted butter

**Whole chilled Salcombe caught lobster (gf) £35**

Champ mayonnaise, petite salad

Prefer grilled crab or lobster and frites? Choose from following option  
Sriracha thermidor, garlic & herb butter, Bouillabaisse stew + £5

## MAINS FROM THE SEA

**Cornish "slipper" whole stuffed plaice (gf) £20**

Lemon butter & caper, samphire & cockle

**Skate au poivre (gf) £18**

Pan seared skate, peppercorn sauce, watercress, frites

**Smoked haddock "Monte Carlo" (gf) £17**

Sautéed spinach, hollandaise, poached egg

**Spaghetti Vongole £18**

Lemon, chilli, clams, parsley

vegetarian (v) vegan (vg) gluten free (gf)

## FROM THE GRILL

Our beef is Buccleuch Estate 40 day dry aged

**Sirloin steak 8oz (gf) £22**

**Beef bavette 8oz (gf) £18**

(Served rare or medium)

**Beef fillet Chateaubriand 20oz sharing (gf) £85**

**The Gara Ultimate beef burger (gf) £16**

**Farm grazed ½ chicken Piri Piri (gf) £16**

**Spiced artichoke, cauliflower & aubergine (vg,gf) £14**

All served with watercress, tomato Provençale & frites

**The House salad £8/£13**

Heritage tomato, Edamame, cucumber  
avocado, gem lettuce, hens' egg, house dressing (v)  
please ask for (vg)

**To add**

**Tiger prawn £5**

**½ Lobster £9**

**Salcombe crab £7**

**Smoked salmon £5**

**SIDE DISHES - £4**

Herby garlic new potatoes, frites

Truffle and parmesan frites + £1

Creamed spinach, seasonal greens, petite salad



**Stefan Smith**

**Head Chef**

A 10% discretionary charge will be added to your bill

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