

GARA EVENING

SNACKS

Artigrano 6 mile sour dough, cultured butter £6 add hot honey £3.50 (v)
Gordal olives £6 (gf) (vg) Rose harissa nuts £5 (gf) (vg) (n) Local charcuterie mixed board £18 (gf)
Padron peppers, labneh, charred lemon £9 (vg) Corn ribs, seaweed salt, Gara honey (v) £7

TO START

Coal fired San Marzano soup £12 (v)
Seriously cheesy scone, onion and miso cultured butter, pesto

Burrata £17 (v) (gf)
Isle of Wight tomatoes, white balsamic vinegar, mint, basil, Arbequina olive oil

Heritage beetroot tartare £15 (v)
Coal fired beetroot, hot honey, labneh, crumpet crouton, nasturtium

Salcombe crab sarnie £18
Handpicked white crab, wasabi mayonnaise, granny smith, brioche, pickled lemon

Stone baked flatbread £13
Lamb merguez ragout, fennel yoghurt, Guindilla chilli, garden fennel tops

MAIN EVENT

Gara beef burger £17 Plant based £16 (v)
6oz smashed patty, pickled red onion, beef tomato, gem lettuce, American cheese, dill pickle, Gara burger sauce

Gara fish & chips £26
Tarka beer battered cod, curry sauce, garden peas, tartare sauce, chunky chips, lemon, Cornish malt vinegar

Aged 220g Charolais fillet of grass fed beef £46
Roscoff beer onion, tenderstem broccoli, triple cooked cut chips, bacon mayonnaise

500g Tamworth pork chop £38 (gf)
Gara mustard, kale, pickled shallot, whisky peppercorn sauce

Agnolotti pasta £18 (v)
Westcombe ricotta, Wye Valley asparagus, mint, garden peas

HAND STRETCHED SOUR DOUGH

Cured pig £19
Prosciutto, Gorgonzola, Salcombe honey, tenderstem broccoli, fior di latte
Three cheese and onion £17 (v)
Westcombe ricotta, Keens cheddar, fior di latte, caramelised red onion chutney

SIDES

Cornish sea salt skinny Fries £7 (v)
Garden bitter leaf salad, Chardonay vinegar £7 (gf) (vg)
Rosemary salted triple cooked chips £7 (vg)
Hispi cabbage, Yorkshire blue cheese, pickled walnut, parsley emulsion, breadends £9 (v) (n)
Charred tenderstem broccoli, hazelnut, chilli £9 (vg) (gf) (n)
Confit ratte potatoes, charcoal, mint £7 (vg)
Isle of Wight tomato salad, melon, feta & elderflower vinaigrette £9 (vg)
Head Chef: James Huyton

Vegetarian (v) Vegan (vg) Gluten Free (gf)
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