



LUNCH

SOMETHING LIGHT

BBQ San Marzano tomato soup £9 (v)

Tomatoes roasted over coals, garlic, Arbequina olive oil, wild garlic pesto, crispy bread ends

Salcombe crab quiche Lorraine £14

Brown crab meat hollandaise, smoked ham hock, watercress, lemon

Glazed baby heritage carrot salad £11 (vg) (gf)

Tender stem broccoli, black lentil, whipped sesame tofu, chilli

Ham and Cheddar rarebit £12

Honey roast ham, Salcombe pale ale & Godminster cheddar rarebit, grilled bread, watercress, English mustard mayonnaise

INDULGE

Messy Salcombe crab hot pot £45 (gf)

Large Salcombe crab claw, nduja, tiger prawns, mussels, dulse & white wine butter, coastal greens

SOMETHING NOT SO LIGHT

Gara burger £16

6oz beef patty, pickled red onion, beef tomato, gem lettuce, cheddar, rosemary salt fries, house ketchup, dill, pickle. Add smoked maple bacon £2.50

Goan fish curry (gf) £24

Dayboat catch of the day, masala coconut curry, braised rice, coriander, toasted almonds

Gara fish & triple cooked hand cut chips £20

Tarka beer battered haddock, crushed garden peas, tartar sauce, hand cut chips, lemon

St Austell Bay mussels £17 (gf)

Devon cider, leek, mussels, garlic, cream dulse

Vegan Caesar (vg) £14

Lettuce, spiced chick peas, confit garlic Caesar dressing, vegan parmesan & seed

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