

OXGRILL

WHILE YOU WAIT

Artigrano 6 mile sour dough, cultured butter £6 add hot honey £3.50 (v)
Gordal olives, lemon, rosemary, rapeseed £6 (gf) (vg)
Rose harissa nuts £5 (gf) (vg) (n)
Fire roasted babaganoush £5 (gf) (vg)
Local charcuterie mixed board £18 (gf)
Coal fired padron peppers, labneh, charred lemon £9 (vg)

SEA

BBQ XL butterflied tiger prawns £23 (gf)
Rose harissa and miso butter tiger prawns, lime

Whole chermoula sea bream £36 (gf)
Smoked butter, capers, pickled lemon, watercress

Fire baked mussel flatbread £16
Burnt chilli butter, garlic, chives, lemon

FARM

Gara beef burger £16
6oz smashed patty, pickled red onion, beef tomato, gem lettuce, American cheese, dill pickle, Gara burger sauce (add dulse butter tiger prawn £3)

700g Devon Sirloin on the bone £90 (gf)
Charred over seaweed, dulse butter, watercress

Stone baked lamb flatbread £18
Lamb merguez ragout, fennel yoghurt, guindilla chilli, fennel tops

ALLOTMENT

Sweet potato, crème fraiche £9 (gf) (v)
Sweet potato roasted in the coals, crème fraiche, crispy garlic, pickled chilli, mint

Coal fired summer vegetables £12 (gf) (vg)
Baby English carrots, Wye valley asparagus, summer courgettes, seaweed chimichurri

Margherita £15 (v)
Tomato, fior di latte, basil, Arbequina olive oil, Grana Padano

ON THE SIDE

Greek salad £9 (gf) (v)
Isle of Wight tomatoes, olive tapenade, red onion, cucumber, feta

Warm potato salad £8 (gf) (v)
Salcombe honey, elderflower vinegar, lemon, arbequina olive oil

Butterhead lettuce £8 (gf) (v)
Butterhead lettuce salad, lemon, Parmesan, crispy chickpeas

Tabbouleh £8 (vg)
Bulgur wheat, cucumber, spring onion, pomegranate molasses, mint

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