

LUNCH

WHILE YOU WAIT

Gordal olives- rosemary, garlic - lemon 6 (gf)

Harissa roasted nuts 5 (vg) (gf) (n)

James' focaccia - Arbequina olive oil - Cornish Sea salt - aged balsamic - butter 6 (v)

OYSTERS & BUBBLES

Porthilly oysters over ice - 3 for 12 / 6 for 23

Shallot vinegar - lemon (gf)

Ponzu

SOMETHING LIGHT

BBQ vine tomato soup - red chilli - wild garlic - bread ends 11 (vg)

Hot smoked salmon tart - Caesar - Chalk Farm watercress 18

Rarebit crumpet - Godminster cheddar -Devon ham - mustard mayonnaise 15

Isle of Wight tomatoes - burrata - garden basil - white balsamic 18 (v) (vg) option available

INDULGE

'Pil Pil' Salcombe crab claw - clams - prawns - St Austell Bay mussels £m/p (gf)

SOMETHING NOT SO LIGHT

6oz smashed burger - brioche - cheese - pickle - Gara burger sauce - fries 22.5

"Go Ultimate"- XL garlic prawn 5 - extra patty with cheese 5 - treacle bacon 2.5

Gara Tarka battered fish - hand cut chips - peas - tartare sauce - lemon 26

St Austell Bay mussels - Devon cider - leek - cream 19 (gf)

Ploughman's 'perfect for 2' - Waldorf - scotch egg -Yorkshire blue - pickles 27 (n)

SIDES 6

Rosemary salt fries

Gem lettuce Caesar

Grilled hispi cabbage - ranch dressing - crispy sourdough

Ratte potatoes - seaweed butter

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) 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

