

GARA ROOM RESIDENTS MENU

(Available 12:00pm - 9:00pm)

SOMETHING LIGHT

Freshly baked poolish bread, Netherend farm butter 6
Add hot honey for dunking 3.50
Marinated olives 4 (gf) (vg)
Rose harissa nuts 4 (gf) (vg)
Local charcuterie mixed board 19 (gf)
Padron peppers, vegan labneh, charred lemon 8 (vg) (gf)
Celeriac soup Godminster cheddar scone / cultured butter / winter pesto 12

HAND STRETCHED SOUR DOUGH

Our dough is proofed on the day for the day and we select our favorite topping and change this to coincide with the seasons so you get the best of what's growing great in the fields, farms and sea, baked fresh in our pizza oven.

SOMETHING NOT SO LIGHT

Gara beef burger 17 Plant based (v) 16
6oz smashed patty, pickled red onion, beef tomato, gem lettuce, American cheese, dill pickle.
Add smoked maple bacon 3
Tarka beer battered cod, hand cut chips, tartare sauce, garden peas, curry sauce , lemon, Cornish 26
Caesar salad, marinated anchovies, bread ends, St Ewes egg; Chicken 19
Halloumi (v) 17

SIDES

Cornish Sea salt skinny fries (vg) 7

DESSERTS

James' dark chocolate brownie 7
Salcombe Dairy ice-cream pot - Chocolate / Vanilla / Strawberry / Mango (gf) 6
3 British Isles cheese board, tomato & chilli chutney,
celery, lavosh 16

(Room service tray charge £10)

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