

GARA EVENING

SNACKS

Artigrano 6 mile sour dough, cultured butter £6 add wild garlic pesto £3.50 (v)
Marinated olives £6 (gf) (vg) Rose harissa nuts £5 (gf) (vg) (n) Local charcuterie mixed board £18 (gf)
Padron peppers, labneh, charred lemon £9 (vg)

TO START

White onion & old Winchester cheese soup £12 (vg)
Crispy shallot, wild garlic

Burrata, fennel, blood orange £17 (v) (gf)
Stracciatella, fermented fennel, blood orange, bitter leaves, Arbequina olive oil

Buttermilk cornfed chicken £15
Gara sriracha mayonnaise, pickled celery, guajillo chilli

Cornish bluefin tuna crudo £18 (gf)
Buttermilk, horseradish, dill, capers, pickled cucumber

Stone baked flatbread £13 (vg) (gf)
Lamb merguez ragout, fennel yoghurt, Guindilla chilli, 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 vinegar

Aged 220g Charolais fillet of grass fed beef £45
Café de Paris butter, Chalke Valley watercress, Crispy onion ring, triple cooked cut chips

Devon rump of new season lamb £34 (gf)
Ewes curd, lamb faggot, spring vegetables, caper jam, lamb sauce

Caramelle pasta £18
Westcombe ricotta, spinach, 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 £7 (gf) (vg)
Triple cooked chips £7 (vg)
Hispi cabbage, miso smoked butter, buckwheat, parsley emulsion £9 (v)
Roasted leeks, tahini, lemon, wild garlic, hazelnut £9 (vg) (gf)
Crispy pink fir potato, seaweed salt £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