

# GARA LUNCH

## SNACKS

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

## SOMETHING LIGHT

White onion & old Winchester cheese soup £12 (v)  
Crispy shallot, wild garlic cheesy scone, cultured butter  
Burrata, fennel, blood orange £17 (v) (gf)  
Stracciatella, fermented fennel, blood orange, bitter leaves, Arbequina olive oil  
St Ewe's Scotch egg & piccalilli £9  
Free range Devon pork, sage and apple scotch egg, piccalilli  
Caesar salad; Chicken £17 Halloumi £15 (v)  
Dressed gem lettuce, marinated anchovies, breadends, St Ewes egg  
Spring spiced cauliflower salad £13 (vg) (gf)  
Devon roast cauliflower, mint, turmeric, cardamom, maple, pickled shallot

## SOMETHING NOT SO LIGHT

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  
Ploughmans to share £26  
St Ewes scotch egg, honey roast ham, Wookey hole cheddar, pickles, dressed baby gem lettuce, piccalilli, Gara poolish bread, cultured butter  
Spatchcock poussin wild garlic persillade £28 (gf)  
Roast spatchcock poussin, parsley wild garlic, lemon, Arbequina olive, chicken bone sauce

## 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; Skinny Fries with truffle mayonnaise, Grana Padano £9 (v), Garden bitter leaf salad £7 (gf) (vg), Cornish sea salt skinny fries (vg) £7, Isle of Wight tomato salad, melon, feta & elderflower vinaigrette £9 (gf) (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