

GARA LUNCH

SNACKS

James' focaccia, rosemary, cherry tomato, olive oil, balsamic | 6 (vg)

Gordal 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

Roasted Squash and saffron soup | 12 (v)

Seriously cheesy scone, saffron, salt and vinegar pumpkin seeds, Isigny crème fraîche

Burrata | 17 (v) (gf) (n)

Stracciatella, Garden figs, chicory, marjoram, hazelnut, olive oil

Caesar salad; Chicken | 17 Halloumi | 15 (v)

Dressed gem lettuce, marinated anchovies, breadends, St Ewes egg

Roasted Crown Prince salad | 13 (vg) (gf)

Lentils, mint, parsley, sage, pickled shallot, Isle of Wight blue cheese

SOMETHING NOT SO LIGHT

Gara beef burger | 16 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

Spatchcock poussin | 28 (gf)

Roast spatchcock poussin, persillade, lemon, Arbequina olive, chicken bone sauce

Gara ham, egg and chips | 22 (gf)

Treacle mustard glazed ham hock, fried St Ewes egg, garlic and herb chunky chips, Gara HP sauce

HAND STRETCHED SOUR DOUGH

La Piegata pizza "the folded one" | 19

Prosciutto, burrata, rose harissa, basil, rocket, fior di latte, Arbequina olive oil

Squash & Rachael | 17 (v)

Butternut squash, Rachael goat's cheese, Fior di Latte, caramelised red onion chutney, sage

SIDES;

Garden bitter leaf salad | 7 (gf) (vg)

Cornish sea salt skinny fries | 7 (vg)

Fennel and endive, smoked grapes, pistachio, Salcombe honey | 8 (v)

Head Chef: James Huyton

Vegetarian (v) Vegan (vg) Gluten Free (gf) 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