

DINNER

OYSTERS

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

Shallot vinegar - lemon (gf)

Joe's sriracha - pickled cucumber - rapeseed

SNACKS

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

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

Corn ribs - Gara furikake 7 (vg)

Buttermilk chicken - sour cream - quajillo chilli - fermented honey - pickles 11

FOR TWO

Buttermilk waffle - Isigny Ste Mère crème fraiche - soft herbs - Tobiko 25g 22 / Exmoor Caviar 15g 40

Cornish salted Exmoor caviar tin - blini - crème fraiche 80

Nduja potted mussels - cucumber pickles - lavosh - aoili 15

TO BEGIN

Roast Crowne Prince squash soup - coconut yoghurt - seeds 11 (vg)

Salcombe shellfish soup - rouille - croute - Cornish Gouda 16

Coal fired heritage beetroot - ajo blanco - burnt spring onion - buckwheat - chilli 15 (vg) (gf) (n)

Hogget arosticini - smoked yoghurt - salsa verde 16 (gf)

Aged onglet tartare - coal - confit St Ewes yolk - lavosh 15

Cornish mackerel crudo - soy - wasabi - ginger 14 (gf)

TO FOLLOW

Champagne chicken and bacon pie - mash - chicken gravy - Gara HP sauce 30

Lemon sole - roast prawn head sauce - confit potato - lemon 34 (gf)

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

Aged grass fed beef fillet - beef fat carrot - beer onion - millionaire chips - gravy mayonnaise 45

Cep gnudi - wild mushroom - truffle - Grana Padano 22 (v)

Courgette hasselback - tahini - guajillo chilli - red onion marmalade - soft herbs 18 (vg) (gf)

CUTS

280g 28 day aged grass fed beef rib eye 38 (gf)

Hand cut Koffman chips - portobello - San Marzano tomato - Chalk farm watercress

Add XL garlic Prawn 5 / Lobster bearnaise butter 3.5 (gf)

Tamworth cross 12oz pork chop - campfire apple & cider puree - fermented honey - pecan 32 (gf) (n)

LOCAL / DAYBOAT FISH

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

Our daily fish specials showcase the finest seasonal coastal produce around Devon and Cornwall

SIDES 6

Ratte potato - seaweed butter (v) (gf)

Grilled hispi cabbage - ranch - crispy sourdough (v)

Skinny fries - Gara furikake (v) (vg)

Cornish sea salt fries (v) (vg)

Dressed leaves (vg) (gf)

Seasonal greens - chive butter (gf) (v)

Executive head chef: Paul Hegley

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

