



## WHILE YOU WAIT

Gordal olives, rosemary, garlic, and lemon £5 (gf)

Harissa roasted nuts £5 (vg) (gf)

James' focaccia, Arbequina olive oil, Cornish sea salt, aged balsamic, butter £5 (v)

## OYSTERS & BUBBLES

3 Porthilly oysters £11 ½ Dozen £20 Ponzu dressing or Shallot vinegar

Prosecco DOC Catullio £7.50 / Thienot brut Champagne £14

## SOMETHING LIGHT

Roast butternut squash veloute £9 (vg)

Pickled chilli, pumpkin seed

Ploughman's £25 'Perfect for two'

Pork, sage & apple scotch egg, honey roast ham, Yorkshire blue, balsamic onions, mini Waldorf salad, piccalilli, James' warm focaccia

Hot smoked salmon tart 'Caesar' £16

Hot smoked salmon quiche, Caesar dressing, watercress, lemon

Ham and Cheddar rarebit XL crumpet £13

Salcombe pale ale & Godminster cheddar rarebit, James' crumpet, roast ham, watercress, wholegrain mustard mayonnaise

## INDULGE

Messy Salcombe crab hot pot £50 (gf)

Large Salcombe crab claw, nduja, tiger prawns, mussels, clams, white wine & dulse butter

## SOMETHING NOT SO LIGHT

Gara burger £17

6oz beef patty, pickled red onion, beef tomato, gem lettuce, cheese, rosemary salt fries, house ketchup, dill, pickle. Add smoked maple bacon £2.5

Gara fish & triple cooked hand cut chips £22

Tarka beer battered Cod, crushed garden peas, tartar sauce, hand cut chips, lemon

St Austell Bay mussels **large** £17 **small** £12 (gf)

Devon cider, leek, mussels, garlic, cream

Maple rotisserie celeriac 'Winter Waldorf' (vg) (gf) (n) £15

Warm maple celeriac from our ox grill rotisserie, grape, radish, celery & pickle walnut salad

## SIDES

Rosemary salt fries £5

Gem lettuce Caesar £5

Grilled hispi cabbage, ranch dressing, crispy sourdough £5

Seaweed buttered new potatoes £5

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

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# DRINKS

## BEER AND CIDER

### DRAFT

Tarka Pure	£6.5/£3.5
Salcombe Pale Ale	£6.5 /£3.5
Devon Gold cider	£6 / £3.25

### BOTTLED

Alhambra Reserva	£5
Heron Valley sparkling cider	£5
Freedom Lager	£5
Freedom Pale Ale	£5.5
Daura Damn (gf)	£5.5
Salcombe Shingle Bay & Seahorse Ale	
£6.75	
Lucky Saint 0.5%	£4.5

### BUBBLES

Thienot Brut	£14
Thienot Rose	£16
Massotina, Prosecco Brut NV	£7.5

### WINE

#### WHITE

Aromatic Sauvignon Blanc IGP d'Oc, France	£6
Hamilton Heights Chardonnay, Australia	£6.5
Cannonberg Chenin Blanc, South Africa	£7.5
Torrortes- Chardonnay, Argentina	£7.5
Picpoul de Pinet Cuvee des Comtesses, France	£8
Albarino Davila, O Rosal, Rias Baixas DOC, Spain	£8.5

#### RED

Aromatic Merlot	£6
Pinataro Negroamaro IGT Puglia, Italy	£6.5
Cannonberg Cabernet Sauvignon	£7
Whale Point, Pinot Noir, SE Australia	£7
Hunac Malbec, Mendoza, Argentina	£7.5
El Jardin, Roija, Spain	£8.5

#### ROSE

Aromatic Grenache Rose, IGP d'Oc, France	£6
Chateau Val Joanis Tradition Rose, Provence, France	£7

### SOFT

Heron Valley apple juice £4	Heron Valley orange juice £4
Luscombe sparkling juices £4.5	Coca Cola & Diet Coke £3
(Sicilian lemonade, elderflower, raspberry, ginger beer)	Cordials £3 / £1.5
Devonia still & sparkling water 750ml £3.75	

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