



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)

SOMETHING LIGHT

Roast butternut squash soup £9 (vg)

Pickled chilli, pumpkin seed

Ploughman's sharer £20

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 £12

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

INDULGE

Messy Salcombe crab hot pot £45 (gf)

Large Salcombe crab claw, nduja, tiger prawns, clams, mussels, dulce & white wine butter, coastal greens

SOMETHING NOT SO LIGHT

Gara burger £16

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

Gara fish & triple cooked hand cut chips £20

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

St Austell Bay mussels £17 (gf)

Devon cider, leek, mussels, garlic, cream

Maple rotisserie celeriac 'Winter Waldorf' (vg) £14

Maple celeriac from our ox grill rotisserie, tender stem, grape, celery & walnut warm salad

SIDES

Rosemary salt fries £5

Dressed gem Caesar £5 (gf)

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
Otter Ale	£5.5
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
Torrantes- 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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