

A L A C A R T E

SNACKS

- Bread of the day 6
- Gordal olives / rosemary / garlic / lemon / chilli 6 (v g) (gf)
- Harissa roasted nuts 5 (vg) (gf) (n)
- Corn ribs - Gara furikake 7 (vg*)
- Buttermilk chicken / sriracha mayonnaise / quajillo chilli / fermented honey / pickles 11

TO BEGIN

- Roast Crowne Prince squash soup / coconut yoghurt / seeds 11 (vg)
- Salcombe crab tartlet / St ewe rich yolk mayonnaise / avruga caviar / cucumber / soft herbs 17
- 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
- Blue fin tuna tataki / ponzu / wasabi / lsigny St Mere crème fraiche / coriander 17 (gf)

TO FOLLOW

- Champagne chicken and bacon pie / creamed mash / chicken gravy / Gara HP sauce 32
- Roast cod / butterbean nduja ragout / rioja / pickled cucumber / salsa verde / aioli 36 (gf)
- Gara Tarka battered fish / hand cut chips / peas / tartare sauce / curry sauce / lemon / Cornish vinegar 26
- 6oz smashed burger / house brioche / Gara burger sauce / beef tomato / pickled red onion / gem lettuce 17
- Tamworth cross 12oz pork chop / quick fire squid / ‘chimi churri’ / fermented honey / chorizo mayonnaise 36 (gf)
- 280g 28 dry day aged Devon sirloin / Hand cut chips / BBQ hen of the woods / Chalk farm watercress / Roscoff onion rings 38
- Courgette hasselback / tahini / guajillo chilli / red onion marmalade / soft herbs 20 (vg) (gf)
- ‘All about the cauliflower’ / spiced cauliflower / dhal / coconut yoghurt / golden raisins (vg) 22

SIDES 6

- Ratte potato / seaweed butter (v) (gf)
- Grilled hispi cabbage / Caesar / crispy sourdough / anchovy
- Skinny fries / Gara furikake (v) (vg*)
- Skinny fries / Cornish sea salt
- Butterhead lettuce / Chardonnay vinegar / Arbequina olive oil (vg) (gf)
- Seasonal greens / chive / miso / white balsamic (gf) (vg)

Executive head chef: Paul Hegley

Vegetarian (v) Vegan (vg) Vegan option available (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

