

# GARA RESTAURANT

## SNACKS

Freshly baked polish bread, Netherend farm butter, hot honey for dunking £8  
Marinated olives £6  
Rose harissa nuts £5  
Local charcuterie mixed board £17  
Padron peppers, labneh, charred lemon £8

## SOMETHING LIGHT

Oven roast plum tomato and woodfired red pepper soup £11 (vg)  
Pickled red chilli, wild garlic, crispy bread ends  
Isle of Wight tomatoes & burrata £17  
Tomatoes dressed in white balsamic and Arbequina olive oil, Burrata, basil, mint  
St Ewe's Scotch egg & piccalilli £11  
Free range Devon pork, sage and apple scotch egg, piccalilli  
Caesar salad; Chicken £19 Haloumi £17  
Dressed gem lettuce, marinated anchovies, croutons, St Ewes egg  
Ham and Cheddar rarebit crumpet £14  
Salcombe pale ale & Godminster cheddar rarebit, toasted crumpet, roast ham, watercress, wholegrain mustard mayonnaise

## TO SHARE

Ploughmans £26  
St Ewes scotch egg, honey roast ham, Wookey hole cheddar, pickles, dressed baby gem lettuce, piccalilli, toasted sour dough, Ampersand butter  
Baked Camembert £18  
Studded with rosemary and garlic, Gara hilltop honey

## INDULGE

Masala bouillabaisse £28 (gf)  
Prawns, chunky cod, St Austell bay mussels in a lightly curried tomato sauce, chilli, coconut, lime, served with warm polish bread and butter

## SOMETHING NOT SO LIGHT

Gara beef burger £16 Plant based £16  
6oz beef patty, pickled red onion, beef tomato, gem lettuce, American cheese, rosemary, dill pickle. Add smoked maple bacon £2.50  
St Austell Bay mussels £17 (gf)  
Devon cider, leek, bay, mussels, garlic, cream  
Gara fish & chips £26  
Tarka beer battered cod, curry sauce, garden peas, tartare sauce, chunky chips, lemon, Cornish vinegar  
Red lentil, chickpea & peanut butter curry (vg) £  
Roast tomato, red lentil, chick pea & sweet potato peanut butter curry, served with flatbread, coriander & lime

SIDES £6 ; Skinny Fries with truffle mayonnaise and parmesan , Hispi cabbage 'Caesar', Smashed cucumber & whipped tahini salad

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

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