

GARA ROOM SERVICE

(Available 12:00pm – 9:00pm)

SNACKS

Freshly baked poolish bread, Netherend farm butter 6 add hot honey for dunking
3.50

Marinated olives 6 (gf) (vg)

Rose harissa nuts 5 (gf) (vg)

Local charcuterie mixed board 19 (gf)

Padron peppers, vegan labneh, charred lemon 8 (vg) (gf)

St Ewe's Scotch egg & piccalilli 9

HAND STRETCHED SOUR DOUGH

Napoletana / Anchovies, capers, kalamata olives, tomato, fior di latte, rocket 18

Picante / Cobble lane nduja, tomato, fior di latte, Gara hot honey 18

Margherita / Wood fired tomato, fior di latte, basil 16 (v)

SOMETHING NOT SO LIGHT

Gara beef burger 16 Plant based (v) 16

6oz smashed patty, pickled red onion, beef tomato, gem lettuce, American
cheese, dill pickle.

Add smoked maple bacon 3

Tarka beer battered cod, hand cut chips, tartare sauce, garden peas, curry sauce ,
lemon, Cornish 26

Caesar salad, marinated anchovies, bread ends, St Ewes egg; Chicken 19

Halloumi (v) 17

SIDES

Skinny Fries with truffle mayonnaise and parmesan (v) 9

Hispi cabbage 'Jalapeno Caesar' 9

Smashed cucumber & whipped tahini salad (gf) (vg) 8

Cornish Sea salt skinny fries (vg) 6

DESSERTS

James' dark chocolate brownie 6

Salcombe Dairy ice-cream pot - Chocolate/Vanilla/Strawberry/Mango 6

(Tray charge £10)

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