



EVENING AT GARA

SNACKS

Freshly baked Gara poolish bread / Cultured butter 6
Marinated olives 6 (gf) (vg)
Harissa roasted nuts 5 (gf) (n)
Crispy fried potato / Cornish tuna tartare / XO mayonnaise /
fresh horseradish 17
Corn ribs / Gara furikake seasoning 7 (gf)
Padron peppers / vegan Labneh / charred lemon 8 (vg)(gf)
Pork and apple scotch egg / piccalilli 9
Mixed heritage charcuterie / Coppa, Bresaola, Salami,
Chorizo 19 (gf)
Burrata / burnt spring onion dressing / lavosh 13

SHARER

Baked Isigny Ste Mere Camembert / Gara honey /
Arbequina olive oil / Cornish sea salt / lavosh 17 (v)

HAND STRETCHED SOUR DOUGH

Picante - Tomato / Cobble lane Nduja / Fior di latte, Gara
fermented honey / rocket 18
Napoletana - Tomato / Anchovy / caper / kalamata olive /
fior di latte 18
Margherita - Wood fired tomato / fior di latte / basil /
Arbequina olive oil 16
Pizetta - Wild Garlic / Parsley 9

COASTAL FISH

We champion outstanding coastal produce from
Devon and Cornwall, fished at its best sustainably. We
will tell you what's great today and how we are serving
it, available also on our daily fish special board

FIRM FAVOURITES

Gara Tarka battered cod / hand cut chips / tartare sauce /
peas / curry sauce / lemon / Cornish vinegar 26
6oz smashed cheese burger / brioche / Gara burger sauce /
beef tomato / pickled red onion / lettuce 16
Plant based burger 16 (v)
Cornfed chicken Caesar salad / dressed gem lettuce /
marinated anchovies / St Ewes egg / bread ends 19
Halloumi Caesar salad (v) 17
Anglotti pasta / WestCombe ricotta / truffle / asparagus /
peas / Spring pesto 18 (v)

CUTS

Aged 220g Charolais fillet of beef/ triple cooked chips /
lobster bearnaise butter / Chalk Valley watercress 45
900g 28 day aged Devon Porterhouse sharer 95 (gf)
500G Tamworth Pork chop / Burnt apple puree / sage 36 (gf)

SIDES

Ratte potato / seaweed butter 7 (gf)
Grilled hispi cabbage / Caesar / Jalapeno / crispy sour dough
/ anchovy 9
Triple cooked chips / rosemary salt 7
Wild rocket / pickled shallot / woodfired tomato / Grana
padano / Arbequina olive oil 7 (gf)
Tenderstem broccoli / smoked almond / Cornish sea salt 7(gf)

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