



CARY ARMS & SPA

"Inn on the Beach"
Babbacombe Bay, Devon

Small Plates

Curried Lentil Soup, coriander yoghurt, sourdough (GF*,VG*)	£9.00
Charred Hispi Cabbage, Caesar dressing, crispy bacon crumb (GF*)	£9.00
Venison Bolognese and Mozzarella Arancini, truffle mayonnaise (GF*)	£12.00
Chicken Liver Pate, beer battered onion rings, red onion jam (GF*)	£11.00
Pan-seared roe on Scallops, squash puree, bacon crumb, sage crisps (GF*,DF*)	£14.00
Smoked Salmon, Lemon and Pink Peppercorn Terrine, pickled cucumber salad (GF*)	£12.50
Grilled Goats Cheese Crostini, red onion jam, balsamic glaze (GF*,DF*)	£11.50
Squash, Sage and Chestnut Roll, cranberry sauce (DF*)	£10.00
Smoked Haddock and Mussel Chowder, sourdough (GF*)	£11.00
Ale Battered Fish, rustic chips and tartare sauce (GF*,DF*)	£11.50

Sandwiches

4oz Pan Seared Rump Steak, red onion jam and horseradish mayonnaise open sourdough bloomer (GF*,DF*)	£12.50
Falafel, Roasted Beets, and Hummus open sourdough bloomer (GF*,VG*)	£10.00
Tuna, Spring Onion, Sweetcorn, and Cheddar Melt (<i>choice of white or granary</i>) (GF*,DF*)	£10.50

All served with skin on fries and mixed leaf salad

Desserts

Cinnamon Spiced Apple Pie, vanilla custard, salted caramel	£9.00
Vanilla Pannacotta, mulled berry compote, honey tuille	£9.00
Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream	£9.00
Dark Chocolate Basque Cheesecake, red wine poached blackberries, vanilla ice cream	£9.00
Almond Rice Pudding, mulled berry compote, toasted almonds	£9.00

Local Ice Creams & Sorbets Available

per scoop £2.50

Chocolate, vanilla, strawberry, Cornish sea salt caramel, honeycomb, mango sorbet, raspberry sorbet or plant-based vanilla