



CARY ARMS & SPA

"Inn on the Beach"
Babbacombe Bay, Devon

Nibbles

Marinated Cornish Olives (GF, DF*)	£7.00
Toasted Focaccia, flavoured butter (GF*,DF*)	£5.00
Deep Fried Gherkins, sriracha mayonnaise (GF*, DF*)	£5.00

To Start

Marinated Heirloom Tomatoes and Buffalo Mozzarella Salad, focaccia crisp (GF*)	£12.00
Cucumber Gazpacho, sun blushed tomato pesto, toasted sourdough (DF*, GF*,VG*)	£11.00
Brixham Crab and Crayfish, on sourdough bread, chili and lime aioli (GF*, DF*)	£16.50
Pan Seared Roe on Scallops, summer ratatouille, crispy Parma ham (GF*, DF*)	£14.00
Carbonara Arancini, sun-blushed tomato pesto (GF*)	£12.00
Raspberry and Jalapeno BBQ Sauce Pork Belly Skewers, coriander yoghurt (GF*, DF*)	£11.50

Your Main

Brixham Ale Battered Fish, rustic cut chips, tartare sauce, crushed peas (GF*, DF*)	£21.00
Brixham Catch of the Day, roasted new potatoes, samphire, sauce vierge (GF*, DF*)	£26.50
Steak Mushroom and Ale Pie, dauphinoise potatoes, seasonal vegetables, red wine jus	£21.00
Roasted Mediterranean Vegetable Tart, olive & sun blushed tomato salad, balsamic glaze (VG*, DF*)	£21.00
Pan Seared Skin on Chicken Breast, chorizo, ratatouille and fresh mozzarella potato gnocchi and basil pesto (GF*, DF*)	£22.00
Cajun Spiced Salmon Fillet, on a Mediterranean salad, basil pesto (GF*,DF*)	£22.00

Sides

Dressed Mixed Leaf Salad	£5.50
Selection of Seasonal Vegetables (VG*)	£6.00
Skin on Fries	£5.50
Rustic Cut Chips	£5.50

Food Allergies & Intolerances: Before you order your food and drinks please speak to our staff if you would like to know about the ingredients in our dishes. Please note our kitchen is not an allergy free kitchen and all of our dishes may contain any of the allergens
V= Vegetarian V*=Vegetarian on request VG = Vegan VG* = Vegan on request GF = Gluten free GF* = Gluten free on request
DF* = Dairy Free on request



CARY ARMS & SPA

"Inn on the Beach"
Babbacombe Bay, Devon

Desserts

Lemon Polenta Cake, Limoncello syrup, vanilla mascarpone (GF*)	£9.25
Pink Peppercorn Pavlova, Chantilly cream, basil and balsamic marinated strawberries (GF*)	£9.25
Peach, Cherry and Almond Crumble, amaretti and cherry ice cream (GF*, DF*, VG*)	£9.25
Traditional Affagato, vanilla ice cream, espresso (GF*, DF*)	£8.00
Dark Chocolate Basque Cheesecake, red wine poached blackberries, vanilla ice cream (GF*)	£9.25

Cheese Course:

Godminster Black Truffle Vintage Cheddar, Chilli jam, homemade crackers	£11.50
---	--------

Selection of local ice creams & sorbets available £2.50 per scoop
Flavours: chocolate, vanilla, strawberry, Cornish sea salt caramel, honeycomb, mint choc chip, mango sorbet, raspberry sorbet and plant-based vanilla

Tea and Coffee

Loose Leaf Tea	£3.95
Americano	£3.95
Latte	£4.45
Cappuccino	£4.45
Mocha	£4.45
Flat White	£3.50
Hot Chocolate	£4.45
Double Espresso	£3.95
Single Espresso	£3.45
Cafetiere	£5.95
Irish/liquor Coffee	£9.95

Nightcaps

White Russian, black cow vodka, Kahlua and cream	£12.95
Orange Hot Chocolate, Cointreau, hot chocolate	£9.50

Ingredients in our dishes. Please note our kitchen is not an allergy free kitchen and all of our dishes may contain any of the allergens
V = Vegetarian V* = Vegetarian on request VG = Vegan VG* = Vegan on request GF = Gluten free GF* = Gluten free on request
DF* = Dairy Free on request