

Spring Dinner Menu

Nibbles

Toasted Focaccia, flavoured butter £5 vg/g.f*

Marinated Cornish Olives £7 vg/g.f*

Deep Fried Gherkins, sriracha mayonnaise £5 d.f*

Starters

Smoked Haddock Scotch Egg, lemon mayonnaise £12.50 g.f/d.f*

Pan Seared Roe on Scallops, pea purée, crispy pancetta, wild garlic pesto £15.50 d.f/g.f*

Lamb, Apricot and Rose Harissa Croquette, preserved lemon and mint tartare sauce
£13.50 d.f/g.f*

Grilled Goats' Cheese, beetroot, pickled asparagus, pinenut and sourdough crumb
£12.50 d.f/g.f*

Artichoke and Butterbean Dip, sundried tomatoes and toasted flatbread £10.50 vg/g.f*

Main courses

Spring Green Vegetables Risotto, goats' cheese, lemon and truffle oil £21 vg/g.f*

Ale Battered Brixham Fish and Rustic Cut Chips, crushed peas and tartare sauce
£21 d.f/g.f*

Cary Arms Pie of the Day, dauphinoise potatoes, seasonal vegetables, red wine jus £21

Catch of the Day, crispy smash new potatoes, seasonal vegetables, warm tartare sauce,
wild garlic oil £27 d.f/gf*

Chicken Supreme, potato fondant, spring greens, watercress sauce £24 gf/df*

River Fowey Mussels, leek, smoked bacon and cider cream sauce, toasted sourdough
£24 df/gf*

Desserts

Chocolate and Guinness Cake, black treacle toffee sauce, honeycombe ice cream £9.50

Elderflower and Vanilla Pannacotta, poached rhubarb, ginger crumb £9.50 g.f*

Lemon and Lavender Posset, blueberry compote, lavender biscuit £9.50 gf*

Rhubarb, Cherry and Almond Crumble, cherry ice cream £9.50 gf/df/vg*

Cheese of the month £13