

# **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