

Sunday Lunch

To Start

Cucumber Gazpacho, sun-blushed tomato pesto & toasted sourdough (GF*, DF*, VG*)	£11.00
Brixham Crab and Crayfish, toasted sourdough, chilli and lime aioli (GF*, DF*)	£16.50
Buffalo Cauliflower Wings, coriander yogurt (DF*, VG)	£11.00
Marinated Heirloom Tomato & Buffalo Mozzarella Salad, focaccia crisps	£12.00
Pan Seared Roe on Scallops, summer ratatouille, crispy Parma ham, basil pesto (GF*, DF*)	£14.00
Carbonara Arancini, sun-blushed tomato pesto	£12.00

Cary Arms Sunday Roast

Roasted Sirloin of Beef, red wine jus (DF*, GF*)	£20.00
Slow Roasted Belly Pork, apple and cider jus (DF*, GF*)	£20.00

(Served with garlic & thyme roast potatoes, honey roasted carrots & parsnip, cauliflower & broccoli cheese, Yorkshire pudding)

Other Mains

Grilled Megrim Sole, samphire, sauce vierge, roasted new potatoes (GF, DF*)	£26.00
Cajun Spiced Fillet of Salmon, served on a Mediterranean salad, basil pesto (GF*, DF*)	£22.00
Mediterranean Vegetable Tart, sun-blushed tomato & olive mixed leaf salad, balsamic glaze	£20.00

Antipasti Sharing Board (served 12pm-5pm)

Selection of cured meats, mozzarella, rocket, olives, artichoke, sun-blushed tomatoes, marinated grilled vegetables, balsamic vinegar and oil, toasted focaccia (GF*, DF*, VG*)	£27.50
---	--------

Sandwiches

Mature Cheddar, red Leicester, cream cheese, cheddar, spring onion & cucumber (GF*)	£12.00
Smoked Salmon, rocket, lemon, caper and dill cream cheese (DF*, GF*)	£12.50

(Served on granary or white farmhouse bread with mixed salad & lightly salted crisps)

Sides

Skin-on fries	£5.50
Rustic chips	£5.50
Seasonal vegetables	£6.00
Dressed mixed leaf salad	£5.50
Yorkshire pudding	£2.50
Cauliflower & broccoli cheese	£5.50

Food Allergies & Intolerances: Before you order your food and drinks please speak to our staff if you want 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

VG = Vegan VG* = vegan on request GF = Gluten free GF* = Gluten free on request



THE CARY ARMS

"The Inn on the Beach" Babbacombe, Devon

Desserts

Lemon Polenta Cake, limoncello syrup, vanilla mascarpone (GF*)	£9.25
Peach, Cherry & Almond Crumble, cherry & amaretti ice cream (GF*, DF*, VG*)	£9.25
Traditional Affogato, vanilla ice cream, espresso (GF*, DF*)	£8.00
Pink Peppercorn Pavlova, chantilly cream, basil & balsamic strawberries	£9.25

Local ice cream & sorbets available

per scoop £2.50

Chocolate, vanilla, strawberry, Cornish sea salt caramel, honeycomb,
mint choc chip, mango sorbet, raspberry sorbet and plant-based vanilla

Cheese Course

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

Food Allergies & Intolerances: Before you order your food and drinks please speak to our staff if you want 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

VG = Vegan VG* = vegan on request GF = Gluten free GF* = Gluten free on request
