

"Inn on the Beach" Babbacombe Bay, Devon

Nibbles

Marinated Cornish Olives (VG, GF) Toasted Bread selection, flavoured butter, extra virgin olive oil and balsamic (VG*, GF*) Honey and red wine glazed chorizo bites	£7.00 £6.50 £7.00
To Start	
Garlic buttered langoustines, sourdough, rocket	£14.00
Brixham crab tian, grapefruit and fennel salad, avocado and wasabi puree (GF, *DF)	£18.00
Tomato, olive tapenade and basil on a polenta crostini (VG)	£10.00
Lobster arancini, truffle mayonnaise, lemon oil	£18.00
Your Main	
Pan roasted chicken supreme, rocket, artichoke, sun blushed tomato and chorizo salad, garlic aioli (GF, DF*)	£25.00
Brixham crab pappardelle, chilli, lemon and white wine cream (DF*, GF)	£29.00
Brixham catch of the day, mussel and potato stew, salsa Verde, garlic croute (DF, GF*)	£25.00
Spiced cauliflower steak, satay sauce, roasted peanuts, pickled spring onions and chilli, coriander oil (VG, GF)	£20.00
Pan roasted lamb rump, dauphinoise potatoes, tender stem, carrot puree, lamb and pea filo parcel, red wine and mint jelly (GF*, DF*)	£30.00
The Cary Favourites	
Sammys ale battered Brixham fish and rustic cut chips, crushed peas, tartare sauce (GF*, DF*)	£20.00
Steak, mushroom and Sammy's ale pie, seasonal vegetables, dauphinoise potato, red wine jus	£21.00
Westcountry fillet steak, grilled vine on cherry tomatoes, wild mushrooms, onion rings, rustic cut chips, peppercorn sauce (DF*, GF	£45.00
Brixham crab salad, wholegrain mustard mayonnaise, roasted new potatoes, grilled red peppers (DF*, GF)	£28.00
Courgette, wild garlic pesto and smoked mozzarella pappardelle	£20.00
Sides	
Skin-on-fries (GF*, VG*) Rustic Cut Chips (GF*, VG*) Selection of Seasonal Vegetables (VG*)	£5.50 £5.50 £6.00

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



"Inn on the Beach" Babbacombe Bay, Devon

Desserts

Baileys and chocolate torte, salted caramel, chocolate crumb, vanilla ice cream	£9.25
Traditional affogato, espresso, vanilla ice cream (GF)	£8.00
Honey and pistachio semi freddo, rosemary poached pear, honey tuille (GF*)	£9.25
Lemon polenta cake, limoncello syrup and vanilla mascarpone (GF)	£9.25
Apple and cinnamon tarte tatin (for 2) cinnamon ice cream (*VG)	£14.00

Selection of Local Ice Cream & Sorbets available

£2.50 per scoop

flavours: chocolate, vanilla, strawberry, salted caramel, honeycomb, mint chocolate chip, raspberry ripple mango sorbet, raspberry sorbet and plant-based vanilla

Cary Arms Cheese Board (GF*)

£13.00

Selection of three cheeses with a selection of crackers, chutney, celery and grapes

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

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