



CARY ARMS & SPA

"Inn on the Beach"
Babbacombe Bay, Devon

Nibbles

Honey Pigs in Blankets, mustard mayonnaise (GF*,DF*)	£5.00
Toasted Focaccia, flavoured butter (DF*)	£5.50
Deep Fried Gherkins, sriracha mayonnaise (GF*,DF*)	£5.00
Cornish Marinated Olives (GF*, DF*)	£7.00

Starters

Curried Lentil Soup, coriander yoghurt, toasted sourdough (GF*,VG*)	£9.00
Venison and Mozzarella Arancini, truffle mayonnaise (GF*)	£12.00
Raspberry and Jalapeno BBQ Sauce Pork Belly Skewers, coriander yoghurt (GF*, DF*)	£11.50
Pan-seared roe on Scallops, squash puree, bacon crumb, sage crisps (GF*, DF*)	£14.00
Grilled Goats Cheese Crostini, red onion jam, balsamic glaze (GF*,DF*)	£11.50
Smoked Salmon, Pink Peppercorn Terrine, pickled cucumber, horseradish and dill cream cheese (GF*)	£12.50

Your Main

Brixham Ale Battered Fish, rustic cut chips, tartare sauce, crushed peas (GF*, DF*)	£21.00
Steak Mushroom and Ale Pie, dauphinoise potatoes, seasonal vegetables, red wine jus	£21.00
Breaded Celeriac Burger, Mushroom, and Truffle Duxelles, cauliflower hash brown, sauteed spinach and garlic mayonnaise burger, skin on fries (GF*, VG*)	£18.00
Brixham Catch of the Day, parmentier potatoes, sauteed vegetables sauce vierge (GF*,DF*)	£26.00
Smoked Haddock, Mussel, Leek and Sweetcorn Chowder, toasted sourdough (GF*)	£22.00
Braised Beef Featherblade, parmesan polenta fondant, marmite sprouts, baby onion jus and gremolata (GF*)	£23.50

Sides

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



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Desserts

Cinnamon Spiced Apple Pie, vanilla custard, salted caramel (DF*)	£9.00
Lemon Polenta Cake, Limoncello syrup, vanilla mascarpone (GF*)	£9.00
Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream (DF*)	£9.00
Dark Chocolate Basque Cheesecake, red wine poached blackberries, vanilla ice cream (GF*)	£9.00
Almond Rice Pudding, mulled berry compote, toasted almonds (GF*,DF*)	£9.00
Vanilla Pannacotta, mulled berry compote, honey tuille (GF*)	£9.00

Local ice creams & sorbets available

Chocolate, vanilla, strawberry, Cornish sea salt caramel, honeycomb, mango sorbet, raspberry sorbet and plant-based vanilla	per scoop	£2.50
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Cheese Course

Godminster Black Truffle Vintage Cheddar, Chilli jam, homemade crackers	£11.50
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Tea and Coffee

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

Nightcaps

White Russian - Black Cow vodka, Kahlua & cream	£12.95
Orange Hot Chocolate - Cointreau, hot chocolate	£9.50