FOOD SERVE FROM 12PM until 2.45PM

THE CARY ARMS
"The Inn on the Beach" Babbacombe, Devon

Starters

Chilli and Garlic King Prawns, baby gem salad, citrus vinaigrette - £16.80

Pan-seared Brixham Scallops, crème fraiche, chilli jam, chorizo crumb - £14.50

Tomato, Olive Tapenade and Basil, on a polenta crostini (VG*) - £11

Goats Cheese Mousse filled Bell Peppers, honey and balsamic glaze - £12.50

Roasted Chicken Wings, serve with a selection of sauce - £14.00

- smoky BBQ or garlic mayonnaise or lemon & harissa pesto

<u>Mains</u>

Brixham Catch of the Day, lemon & thyme roasted new potatoes, sauteed Pak choi, asparagus, samphire and cucumber Beurre Blanc sauce (GF*) - £30

Courgette, Sun-blushed Tomato & Basil Risotto, in a white wine cream sauce topped with rocket and parmesan -£21.50

Cary Arms Burger, mustard mayonnaise, bacon jam, cheddar, gem lettuce, gherkins, skin on fries and mixed leaf salad (GF*) - £18.50

Sammy's Ale Battered Fish, rustic cut chips, crushed peas, tartare sauce (GF*, DF*) - £20

Crab Pappardelle, in a lemon, chilli and parsley white wine cream sauce - £29

Sandwiches

Honey Mustard Glazed Ham, spiced tomato chutney (GF*) - £11.50

Smoked Applewood Cheddar, apple chutney (GF*) - £10.50

Battered Fish Finger, homemade tartare sauce (GF*) - £12.50

Smoked Salmon, cucumber, parsley cream cheese (GF*) £12.50

All sandwiches are served either on white or granary sliced farmhouse and with local crisps

Sides: Skin-on fries (GF*) £5.50, Rustic chunky chips (GF*) £5.50, Seasonal vegetables £6.00,

Mixed Leaf Side Salad £5.50

If you are eating on our terraces, please order your food and drinks at the bar with your table number. Please note we do not hold tabs for outside tables

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



Homemade Desserts

Passionfruit Posset, tropical fruit salsa, coconut tuile - £9.25

Raspberry and Vanilla Cheesecake, minted raspberry puree - £9.25

Chocolate Torte, orange jelly, candied orange crisp - £9.25

Mixed Berry Almond Meringue - £9.25

Selection of Local Ice Creams (GF*, VG*) - £2.50 per scoop Chocolate, Honeycomb, Strawberry, Vanilla, Salted Caramel, Mint Choc Chip, Raspberry Sorbet, Mango Sorbet

Selection of Three Westcountry Cheeses, served with celery, chutney, crackers (GF*) - £13

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