



THE CARY ARMS

"The Inn on the Beach" Babbacombe, Devon

Nibbles

Marinated pitted Cornish Olives in extra virgin olive oil (VG, GF)	£7.00
Toasted Bread Selection, flavored butter, extra virgin olive oil and balsamic (VG*, GF*)	£6.50
Honey and Red Wine glazed Chorizo Bites	£7.00

Starters

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*)	£11.00
Chilli and Garlic King Prawns, baby gem salad, citrus vinaigrette (GF*, DF*)	£17.00
Goats Cheese Mousse Filled Bell Peppers, honey and balsamic glaze	£12.50

Your Main

Roasted Topside of Beef, garlic and thyme roasted new potatoes, honey roasted carrots and parsnip, braised red cabbage, broccoli, Yorkshire pudding, veal jus (GF*)	£24.50
Sammy's Ale Battered Fish and Rustic Cut Chips, crushed peas and tartare sauce (GF*, DF*)	£20.00
Slow Roasted Stuffed Pork Belly, garlic and thyme roasted new potatoes, honey roasted carrots and parsnip, braised red cabbage, broccoli, apple cider jus (DF*)	£22.50
Oven Baked Whole Megrin Sole, roasted new potatoes, samphire, leeks, pak choi, lemon and dill butter sauce (GF*, DF*)	£27.50
Red Lentil Shepherd's Pie topped with sweet potato mash, tenderstem, asparagus, leeks, vegetable jus (GF*, VG*)	£24.50

Sandwiches

Smoked Applewood Cheddar, apple chutney (GF*, VG*)	£10.50
Honey and Mustard Roasted Ham, spiced tomato chutney (GF*)	£11.50
Smoked Salmon, parsley cream cheese and cucumber (GF*)	£12.50

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

Sides: Skin-on fries £5.50, Rustic chunky chips £5.50, Seasonal vegetables £6.50, 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



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Desserts

Honey and Pistachio Semi Freddo, poached pear, honey tuille	£9.25
Traditional Affogato, espresso, vanilla ice-cream	£8.00
Apple and Cinnamon Tarte Tatin (for 2) cinnamon ice-cream (VG*)	£14.00
Baileys and Chocolate Torte, Chocolate Crumb, Salted Caramel and Vanilla Ice Cream	£9.25
Selection of Local Ice Cream & Sorbets available <i>flavours: chocolate, vanilla, strawberry, salted caramel, honeycomb, mint chocolate chip, mango sorbet, raspberry sorbet and plant-based vanilla</i>	£2.50 per scoop
Selection of Three Westcountry Cheeses, served with celery, chutney, crackers (GF*)	£13.00

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