



THE CARY ARMS

"The Inn on the Beach" Babbacombe, Devon

Cocktails

The Cary , Koko Kanu, coconut water, crème de Violette and lime	£10.95
Whisky Sour , bourbon, lemon, sugar, and egg whites	£10.95
Berry Bellini , wild strawberry, passion fruit or blackcurrant liqueur and prosecco	£10.95

Starters

Homemade Soup of The Day , freshly baked bread	£7.50
Smoked Mackerel Fillets , pickled salad, beetroot, seeded toast	£11.50
Goats Cheese , red onion jam, rocket, balsamic glaze, garlic crostini	£11.50
Ham Hock Terrine , cider apple chutney, rocket, toasted sourdough	£10.50
Smoked Duck Breast , sweet potato puree, chili jam, kale crisps, kale pesto	£12.50
Pan Seared Brixham Scallops , celeriac puree, seared chorizo, basil pesto	£13.50
Cajun Spiced Sticky Chicken Wings , garlic mayo, peashoots	£10.50

Mains

Wild Mushroom & Spinach Risotto , white wine cream sauce, truffle oil	£18.50
Steak, Mushroom and Ale Pie , dauphinoise, seasonal vegetables, red wine jus	£19.50
Sammy's Ale Battered Brixham Fish , hand cut chips, tartare sauce, crushed peas	£19.50
West Country Fillet of Steak , mushroom, tomato, hand cut chips, onion rings, peppercorn sauce	£30.00
Maple Glazed Gammon Steak , grilled tomato, skin on fries, Chagford farm fried eggs	£18.50
Oven Baked Duo of Fish , roasted new potatoes, seasonal vegetables, sweet chili and orange and soy dressing	£23.50

Sides

Basket of Hand Cut Chips	£5.50
Basket of Skin-on Fries	£5.00
Seasonal Vegetables	£5.00
Marinated Olives	£6.00

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.

*A £10 supplement will be added to a 2 or 3 course package when choosing the Fillet Steak



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Homemade Desserts

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream	£8.95
Rhubarb and Vanilla Pannacotta, rhubarb compote, flaked rhubarb	£8.95
Double Chocolate Brownie, chocolate sauce, vanilla ice cream	£8.95
White Chocolate and Strawberry Cheesecake, chocolate ganache, strawberry coulis	£8.95
Espresso Crème Brûlée, shortbread, baileys whipped cream	£8.95
Traditional Affogato, with an optional shot of baileys (£3.00)	£8.95
Selection of local Ice Cream, vanilla, strawberry, honeycomb, salted caramel,	£8.00
mint choc chip	1 scoop
	2 scoops £2.50
	3 scoops £4.50
	£6.25

Cheese Board

<i>A Selection of West Country Cheeses, Applewood Smoked Cheddar, Beenleigh Blue, Tickle More Goats Cheese, and a *Cheese of The Month* - selection of crackers</i>	£12.50
<i>To Accompany Your Cheese Board, Sandford Orchard Iced Cider made from frozen apples - 50ml</i>	£4.50

Whisky

Malt Whisky

Auchentoshan, a lowlands single malt, triple distilled and aged 12 years. ABV: 40%	£4.50
Glenmorangie, a highland single malt, honeyed sweetness, and a rounded complexity. ABV 40%	£4.65

Bourbon

Jack Daniels, the most famous Tennessee whiskey of them all. ABV: 40%	£4.20
Wild Turkey 81, a Kentucky bourbon. ABV: 40.5%	£4.20
Woodford Reserve Rye, perfectly balanced Kentucky straight bourbon. ABV: 43.2%	£6.00

Irish

Bushmills Black Bush, matured in sherry casks for an incredible smoothness. ABV: 40%	£4.75
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<u>Digestif</u>	<u>25ml</u>	<u>Dessert Wines</u>	<u>50ml</u>
Baron Sigognac Armagnac VS	£4.50	Beaumes De Venise Muscat	£4.95
Baron Sigognac Armagnac XO	£11.00	Toro de Piedra	£4.95
Hennessey VS	£5.00	Limoncello	£4.95
Berneroy Calvados	£4.70	Sandford Orchards Iced Cider	£4.50
Hine VSOP	£6.00	Elysium Black Muscat	£5.95
Remy Martin XO	£14.00		

Nightcaps

White Russian, black cow vodka, Kahlua, and cream	£10.95
Orange Hot Chocolate, Cointreau and Cadbury's hot chocolate	£7.00
Espresso Martini, vodka, Kahlua, vanilla liqueur, and a double espresso	£10.95

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