



THE CARY ARMS

"The Inn on the Beach" Babbacombe, Devon

Cocktails

The Cary , Koko Kanu, coconut water, crème de violette and lime	£9.95
Whisky Sour , bourbon, lemon, sugar and egg whites	£9.95
Berry Bellini , wild strawberry or wild blueberry liqueur and prosecco	£9.95

Starters

Homemade Soup of the Day , freshly baked bread	£6.25
Buttered Chicken Liver Parfait , granary toast, spiced tomato chutney	£8.95
Beenleigh Blue Chunks , served on top of a waldorf salad	£8.95
Pan Seared Squid , sweet chilli sauce, aioli mayonnaise, watercress	£9.25
Brixham Hand Picked Crab Meat , bonded with mango, pineapple compote	£11.25
Pan Seared Brixham Scallops , mushroom sauce, samphire, lemon oil	£12.50

Mains

Pea, Broccoli and Spinach Tagliatelle Pasta , with a balsamic glaze	£14.50
Brixham Battered Fish and Chips , served with tartare sauce and crushed garden peas	£15.50
Steak and Sammy's Ale Pie , dauphinoise potatoes, seasonal vegetables, red wine jus	£16.50
Oven Roasted Fillets of John Dory , roasted potatoes, leeks, samphire and a basil pesto	£24.50
West Country Lamb Rump , sweet potato mash, tender stem broccoli and red wine jus	£24.50
West Country Fillet Steak , chips, onion rings, tomatoes, mushroom, peppercorn jus	£29.95

Sides

Skin on Fries	£4.50
Seasonal vegetable	£4.00
Tender stem broccoli and truffle oil	£4.50
Potato and Egg Salad	£4.95

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		£7.25
Eton Mess, fresh mixed berries and chantilly cream		£7.25
Chocolate and Hazelnut Brownie, raspberries, vanilla ice cream		£7.25
Vanilla Coconut Cream, fruits of the forest compote, homemade shortbread		£7.25
Pimm's Jam Roly Poly, clotted cream and strawberries		£7.25
Selection of local Ice Cream, vanilla, honeycomb, double chocolate chip	1 scoop	£2.00
	3 scoops	£4.95

Wine Menu

WHITE

Le serin blanc de blanc Bottle £19.00 250ml £6.50 175ml £5.10

Cotes de gascogne, France. Green apple and zingy grapefruit flavours mingles with a touch of honey

Pinot crigio galeoti Bottle £23.00 250ml £7.90 175ml £6.30

Veneto Italy, Flavours of fresh green apple and a citrus are balanced with aromas of stone fruit

Holmes point sauvignon blanc Bottles £30.00 250ml £10.50 175ml £8.40

Red

Le serin rouge Bottle £20.00 250ml £6.90 175ml £5.10

Aude, France. Candied fruit, raspberry and ruby red grapefruit flavours with syrah adding a hint of spice

Zapa Malbec Bottle £24.00 250ml £7.90 175ml £6.30

Soft elegant and persistent with a pinch of fruit and spice for a persistent finish

Merlot sepia single vineyard reserve Bottle £27.00 250ml £9.50 175ml £7.50

Intense aromas of candied red fruits, plums, all set off by delicate notes of coffee and chocolate

Rose

Buffalo ridge zinfandel rose Bottle £21.00 250ml £7.30 175ml £5.70

Refreshing and easy drinking with a sweetness and a hint of ripe red fruits

#Lou peyrassol rose Bottle £28.00 250ml £9.50 175ml £7.80

Clear, brilliant appearance. Pale pink colour with bluish reflections. Spicy notes combined with many small red fruits

Sparkling

Prosecco spumante borgo alato Bottle £26.00 125ml £6.50

Laurent-Perrier la cuvee Bottle £70.00 125ml £12.50

Pol roger Brut reserve Bottle £75.00

Dom Perignon brut Bottle £210.00

Louis roederer cristal, 2009 Bottle £290.00

For full wine list please look online on our website or talk to one of our trained members of staff who will be happy to help you select the perfect wine for you.

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