



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
Picked Ham Hock Terrine , chilli jam, fresh rocket, granary toast	£8.95
Goats Cheese and Chive Mousse , heritage beetroot, toasted nut crumb, beetroot puree	£9.25
Smoked Mackerel , pickled salad, tomato chutney, toasted sourdough	£9.25
Pan Seared Wood Pigeon , butternut squash puree, chestnuts, balsamic glaze	£10.25
Pan Seared Brixham Scallops , cauliflower and thyme puree, basil oil	£12.50

Mains

Wild Mushroom and Spinach Risotto , sun-blushed balsamic glaze	£15.00
Brixham Battered Fish and Chips , tartare sauce, crushed garden peas	£16.00
Chicken and Leek Pie , dauphinoise potatoes, seasonal vegetables, red wine jus	£16.50
Oven Baked Trio of Fish , pesto nut crust, crushed new potatoes, wilted greens, basil oil	£24.50
Roasted Chicken Supreme , roasted new potatoes, seasonal vegetables, wholegrain cream sauce	£16.50
West Country Fillet Steak , hand cut chips, onion rings, tomatoes, mushroom, peppercorn jus	£29.95
West Country Duck Breast , creamed mash, roasted carrots, juniper berry jus	£24.50

Sides

Skin on Fries	£4.95
Seasonal vegetable	£4.00
Tender stem broccoli and truffle oil	£4.50
Coleslaw	£4.50

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
Orange Polenta Cake, candied orange, clotted cream	£7.25
Raspberry Crème Brulee, homemade shortbread	£7.25
Chocolate & Hazelnut Brownie, berry compote, flaked almonds	£7.25
Cinnamon Coconut Cream Pudding, homemade shortbread	£7.25
West Country Cheeses, Clothed Quicques mature cheddar, Been leigh blue, Garlic yard, Cheese of the month, Savoury fudge biscuit's, grapes, tomato chutney, butter	£11.50
Selection of local Ice Cream, vanilla, honeycomb, double chocolate chip	1 scoop £2.00 3scoops £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 our full wine list, please head over to our website.

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