# GARA ROOM RESIDENTS MENU

## CHRISTMAS DAY

(Available 7pm – 9pm)

### SOMETHING LIGHT

Atrigrano sourdough bread, Netherend farm butter 6
Add hot honey for dunking 3.50
Marinated olives 6 (gf) (vg)
Rose harissa nuts 5 (gf) (vg)
Local charcuterie mixed board 18 (gf)
Padron peppers, vegan labneh, charred lemon 9 (vg) (gf)

### HAND STRETCHED SOUR DOUGH

Folded flatbread £19
Prosciutto, burrata, harissa, basil, fior di latte, rocket

Delica pumpkin £17 (v)
Rachael goat's cheese, pumpkin, sage, fior di latte, caramelised red onion chutney

### SIDES

Cornish Sea salt skinny fries (vg) 7

### DESSERTS

James' dark chocolate brownie 7

Salcombe Dairy ice-cream pot – Chocolate / Vanilla / Strawberry / Mango (gf) 6

(Room service tray charge £10)

Vegetarian (v) Vegan (vg) Gluten Free (gf)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team