



Christmas 2016

From 3rd of December

Tapas

Breads

Picos de pan | 2.50

Homemade chilli and herb crispy flatbread from the pizza oven, rolled and baked to order

Homemade focaccia and olive oil | 2.50

Pan con tomate | 4.50

Our homemade focaccia, chargrilled and rubbed with fresh garlic. Served with fresh tomato salsa

Pissaladiere | 5.95

French style pizza bread with roasted onions, anchovies, garlic, thyme, olives and sun blush tomatoes

Focaccia al aglio (to share!) | 9.50

Our classic roasted garlic pizza with rocket and parmesan

Fish

Armagnac and dill cured gravadlax | 5.95

With dill dressing and crispy shallots

Pan fried St. Ives Bay scallops | 6.95

With black pudding beignet and cumin cauliflower puree

Salt and pepper squid | 4.95

With lemon and chilli mayo

Cured yellowfin tuna carpaccio | 5.95

Wafer thin slices of tuna loin with fresh apple, spiced puree, smoked almonds and olive oil

Anchovy beignets | 4.50

Lightly battered and deep fried

Meat

Carpaccio of Dartmoor reared beef fillet | 7.50

Pickled wild mushrooms, horseradish cream, parmesan shavings and ciabatta crostini

Jamon y queso | 6.95

Finest Iberico ham, vintage pork loin lomo & aged Manchego cheese. Summer truffle honey

Crispy pork belly in black vinegar caramel | 5.95

With Asian inspired herb salad

Baby chorizo dulce con vino tinto | 4.95

Pan fried baby chorizo in cooking juices

Terrine of wild Dartmoor rabbit | 5.95

Wrapped in sage butter with spiced clementine, pickled carrots and chargrilled toast

Vegetarian

Honey roasted parsnip soup | 4.50

With truffle cream and spiced parsnip crisps

Speciality Monte Enebro goat's cheese fritter | 5.95

With fig, port and toasted walnut chutney

Mini vegetarian antipasto | 4.50

Grilled aubergines and courgettes, sun blush tomatoes, capers, peppers, balsamic onions and artichoke

Other starters

Horse antipasto (to share!) | 14.50

A large platter of home cured and Italian/Spanish charcuterie, grilled vegetables, homemade chutney, confit garlic and herb leaf.
Served with homemade foccacia

Tricolore salad (V) | 6.95

Buffalo mozzarella with fresh tomatoes, confit tomatoes, tomato chutney, basil pesto and rocket

Green herb leaf salad | 3.75

Mustard/honey dressing

Mains

Slow braised Dartmoor venison pot au feu | 17.95

With salt baked root vegetables and dauphinoise potatoes

Chargrilled 21 day hung Dartmoor ribeye steak | 21.95

With spiced carrot puree, confit shallot, pancetta green beans, dauphinoise potatoes and veal jus

Roasted loin of Cornish monkfish with homemade scallop and crab cannelloni | 19.95

With braised salsify and prosecco cream sauce

Dartmoor pheasant pappardelle | 15.95

Pasta pappardelle with slow braised ragout of pheasant.

Finished with succulent butter roasted pheasant breast slices, parmesan and root veg crisps

Jerusalem artichoke and wild mushroom lasagne | 15.95

With crispy artichokes and truffle béchamel

House fish and chips | 12.95

Fresh Cornish haddock fillet in crispy tempura batter with skinny fries and our homemade trio of sauces:

Tartare, truffled pea crush and Virgin Mary ketchup

Desserts

Prune and armagnac tart | 7.50

With preserved plums and plum ice cream

Warm dark Belgian chocolate and orange panettone pudding | 6.95

With winter spiced clementine sorbet and Cointreau crème Anglaise

Luxurious winter nougat parfait | 6.95

With pistachio sponge and warm salted caramel

Whole oven melted Devon brie (For 2 or 3 to share) | 15.00

With homemade chutney, fig membrillo, grapes and walnut/raisin crackers

The Horse Neapolitana | 6.95

Trio of our homemade ice creams and sorbet including Rich Vanilla, Belgium Chocolate and Intense Strawberry. Brandy snap

Affogato | 4.25

A scoop of our delicious homemade vanilla ice cream w/ a shot of espresso

Affogato corretto | 6.95

As above with a shot of a digestif of your choice

Cantucci vin santo | 4.95

A glass of Italian dessert wine with cantucci (almond) biscuits to dip

- ***We reserve the right to make changes to the menu at short notice.***
- ***For parties of 10 and over a pre-order is required. Please ring us to discuss menu options.***