

December 2019

Available from Friday 6th December – 31st January (inclusive)

STARTERS

Home smoked and cured Pastrami carpaccio | 8.95

With truffle pickled wild fungi, horseradish cream, wild leaf, ciabatta crostini, shaved grana padano and beetroot crisps

Crispy Butterfly King Prawn Cocktail | 8.95

With Grey Goose vodka Bloody Mary jelly, baby gem leaf, cucumber and zingy homemade Russian dressing

Finest Sashimi Grade Yellow-Fin Tuna Tartare | 8.95

With pickled pink ginger, horseradish cream, spiced avocado puree and fried-to-order prawn crackers

Caramelised Onion Soup and Brioche/Taleggio Toast | 7.95

Finished with veal jus, cognac and winter spiced/roasted brunoise of butternut squash

Crispy Pamigiana di Malanzane | 7.95

Starter sized version of our ever popular classic. Aubergine pane layered with tomato pasata, parmesan béchamel and fior di latte mozzarella, breadcrumbed, deep fried and baked. Finished with herb leaf and our Dartmoor red chilli and tomato jam

MAINS

Crispy Confit of Creedy Carver Duck Leg | 17.95

With dauphinoise potatoes, spiced butter red cabbage, celeriac puree, green bean/pancetta wrap, homemade quince membrillo and veal jus.

Pan-Fried Fillets of Devon Landed John Dory 'Veronique' | 19.95

With fondant potato, samphire, caramelised Merlot grapes and king prawns poached in Prosecco cream sauce

The Horse Daal | 15.95

A true winter vegetarian/vegan feast! Classic medium spiced lentil daal finished with homemade paneer cheese, onion beignet (gluten free), and cumin yoghurt. Served with basmati rice, freshly baked chilli flat bread, green bean/shallot salad and homemade fresh mango/pineapple chutney. For our vegan guests we hold the cheese and yoghurt

21-Day-Hung Dartmoor Ribeye | 24.95

Char-grilled and roasted with confit shallot, smoked field mushroom and slow-cooked plum tomato. Served with homemade sauce béarnaise and triple-cooked chips

The Horse Fish n Chips | 13.95

So popular it makes our festive menu! Devon landed fillet of haddock in light golden batter. Served with skinny fries and a trio of our homemade sauces: Catch-up, truffled garden pea crush and caper/lemon tartare

The Horse reserves the right to make changes to this menu at short notice

PIZZA

Vesuvio (VERY SPICY!) | 13.95

Super spicy homemade nduja sausage, fresh onions, confit potatoes, buffalo mozzarella and oregano. Parmesan shavings and fresh rocket

Margarita (V) | 10.95

Classic pizza with just tomato pasata, mozzarella, oregano, parmesan and fresh basil pesto

Funghi (V) | 11.95

Butter cooked mushrooms, parmesan shavings and truffle oil

Prosciutto, funghi e tartufo | 13.95

Parma ham, mushrooms, truffle oil and parmesan shavings

Nicoise | 12.95

Tuna fish, anchovies, olives, capers, onions, red peppers and hardboiled egg

Puttanesca (SPICY!) | 12.95

Garlic paste, tuna fish, anchovies, onions, olives, capers and chilli

Capra (V) | 12.95

Goats cheese, toasted pine kernels, balsamic onions, tomato chutney, red peppers, and fresh rocket. Drizzle of chilli oil

Capricciosa | 12.95

Smoked gammon, courgettes, aubergines, red peppers, capers, olives, balsamic onions and soft free range egg. Chilli oil

Diavolo (SPICY!) | 12.95

Chorizo, sweet red chilli and hot chili

Quattro formaggio (V) | 11.95

Raw onions, oregano and four cheeses – Grana Padano, mozzarella, dolcelatte and goat's cheese

Salsicce toscana | 12.95

Fresh Tuscan sausage meat, smoked pancetta, onions, capers and rocket

Mediterraneo (V) | 12.95

Grilled aubergines and courgettes, roasted red peppers, balsamic red onions, olives, capers, artichokes and fresh basil pesto
VEGAN OPTION: cheese replaced with garlic paste and pesto replaced with fresh rocket

Marinara | 11.95

NO MOZZARELLA! Garlic paste, anchovies, chilli, parmesan and fresh herbs.

The Don | 13.95

Homemade meatballs, chorizo, parma ham, mushrooms, onions, artichokes, fresh and dry chili.

Calzone Bada Bing | 13.95

Classic closed pizza with homemade meatballs, mozzarella and tomato sauce. Served with salad garnish

DESSERTS

Pera e Grappa | 7.95

The Horse take on the classic Italian festive flavours. Winter spiced poached pear and ruby chocolate panna cotta with biscotti in shot of smooth, mellow and aged grappa

Panettone Bread & Butter Pudding | 7.95

Finest Italian fruit loaf slices layered with homemade apricot jam and custard. Baked and pressed. Served warm with Grand Marnier-scented creme anglaise and apricot/kumquat puree

The Horse Homemade Seasonal Ice Cream/Sorbet Selection | 7.95

Spiced gingerbread and clementine ripple ice cream, dark chocolate and toasted hazelnut/praline sorbet and sea salt/butterscotch ice cream. Served with butter crisp biscuit

Neapolitana | 6.95

Our all time favourite selection of homemade ice creams - classic vanilla, rich chocolate and strawberry sorbet. With butter crisp biscuit

Cantucci Vin Santo | 4.95

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

Affogato | 4.25

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

Affogato Corretto | 6.95

As above with a choice of digestive
(sambuca, house brandy, Amaretto, Bell's whisky, Captain Morgan rum, Tia Maria, Baileys or similar)

A pre-order is required for parties of 10 and more
We reserve the right to make changes to the menu at short notice

