



## 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