



## **EASTER 2018**

### **Breads and sides**

#### **Picos de pan | 3.50**

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

#### **Homemade focaccia | 2.50**

Olive oil and balsamic vinegar

#### **Pan con tomate | 5.50**

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

#### **Pissaladiere | 7.50**

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

### **Starters**

#### **Potted Dartmoor rabbit | 7.95**

Confit of wild Dartmoor rabbit – potted with sage butter.  
With carrot and orange pickle, herb leaf and chargrilled sourdough

#### **Creamed leek and potato vichyssoise | 6.95**

Crispy shallot 'nest', soft boiled quail egg and summer truffle

#### **Scandi gravadlax | 7.95**

Home cured salmon in dill and Danish aquavit.  
With sweet gherkin, anchovy croutons and charred lemon dressing

#### **Tricolore salad | 7.50**

Fresh tomatoes, buffalo mozzarella, pesto, sun blush tomatoes and fresh rocket

#### **Horse antipasto (to share!) | 15.95**

Selection of cured meats with grilled aubergines and courgettes, tomato chutney, confit garlic, olives and herb leaf.  
Served with homemade focaccia

#### **Mini vegetarian antipasto | 5.50**

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