



SAMPLE MENU

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 | 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

Fish

Crab taco | 6.50

Fresh white crab in mayo with coriander, chilli and avocado. On crispy Mexican taco

Home smoked scallops | 6.50

Warm fregola salad

Crispy tiger prawns | 6.50

Tarragon/tomato salad and cucumber pickle

Anchovy beignets | 4.50

Lightly battered and deep fried

Meat

Chicken spring roll | 5.95

Coriander/mint/chilli salad

Jamon y queso | 6.95

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

Lamb kofta | 5.95

Fresh cucumber raita

Albondigas | 4.95

Beef/veal/pork meatballs in rich tomato and red wine sauce

Vegetarian

Hot crispy tomato and tarragon rice cake | 4.95

With melting mozzarella centre

Mini vegetarian antipasto | 4.50

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

Other starters

Luxurious Devon fish soup | 8.95

With gruyere crouton and rouille

Horse antipasto (to share!) | 14.95

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) | 7.50

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

Green herb leaf salad | 3.75

Mustard/honey dressing

Evening Service

Monday-Sunday | 6.30-9pm | Sunday and Monday evenings pizza menu only