



Christmas 2017

From 12 December

Starters/Tapas

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

Crispy tiger prawn cocktail | 6.50

Tomato and tarragon concasse, Virgin Mary mayo

Dartmoor river trout gravadlax | 6.50

Marinated in armagnac. Spiced apple puree, smoked almonds and dill cream

Brixham Bay crab bisque | 7.95

With white crab crostini

Meat

Lamb bresaola | 7.95

Fresh mountain goat's cheese, honey roasted figs and pickled winter root vegetables

Crispy croquette of Dartmoor beef | 6.50

With roasted red onion/tarragon/rocket and parmesan salad. Finished with wasabi cream

Seasonal Horse antipasto (for 2 or 3 to share!) | 16.95

Venison bresaola, smoked duck, parma ham and mountain speck. Red cabbage marmalade, cranberry chutney, grilled vegetables, confit garlic and herb leaf. With homemade focaccia

Vegetarian

Mini vegetarian antipasto | 4.95

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

Tricolore salad (V) | 7.50

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

Cream of Jerusalem artichoke | 6.95

With wild mushroom/truffle beignet

Crispy Crostin goat's cheese fritter | 6.50

Beetroot/balsamic marmalade and dressed herb leaf

Evening Service

Tuesday-Sunday | 6.30-9pm | Sunday evening pizza menu only | Monday evening closed