

SAMPLE MENU

STARTERS

Antipasto – TO SHARE! | 15.95

Selection of speciality cured meats: our delicious home cured Bresaola, Parma ham and fennel salami.

With buffalo mozzarella, chargrilled vegetables, olives, leaf and grilled ciabatta

*Our bresaola is made from locally reared Dartmoor beef topside. It is cured for 2 days in red wine, fresh citrus fruits, spices and smoked Cornish sea salt before being hung to air cure for a further 3-5 weeks.
Some things are just worth waiting for!*

Crab arancini | 7.95

Crispy rice arancini of Dartmouth Bay crab, lemon grass and chili.
With zingy lime/coriander/fennel salad and homemade chili jam.

Contains sesame seeds

Tricolore salad | 7.95

Fresh tomatoes, sun blush tomatoes, mozzarella, homemade pesto and black tomato relish

Pissaladiere | 7.95

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

Chili flat bread | 4.00

Pizza style flat bread with chili oil and fresh chili

Skinny potato fries | 3.50

Green herb leaf salad | 3.75

Mustard/honey dressing

Mixed olives | 3.95

PIZZA

*All pizzas come with tomato pasata and mozzarella unless otherwise indicated.
Gluten-free and spelt bases available by pre-order (24 hours)*

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

The Italian | 12.95

Classic flavours of parma ham, artichokes, onions, fresh chili, chili flakes and pesto

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 a cracked 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

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

MAIN COURSES

28 day matured sirloin steak | 25.50

Skinny fries, smoked mushroom, confit tomato and shallot. Veal jus, tarragon butter and herb leaf salad

River Exe moules frites | 13.50

Cooked in local cider with sweet chili, garlic and a touch of cream. With skinny fries

The Horse Fish & Fries | 12.00

With herb leaf salad and homemade ketchup

Other homemade sauces at 0.75 each:

Crushed truffled spring peas

Tartare

Wild mushroom Ravioli (V) | 14.95

With pea/mint/courgette velouté, chargrilled late summer vegetables, parmesan shavings and rocket