



EVENING MENU

The Horse is cooking between 6 and 8.30 pm on *Wednesdays, Thursdays, Fridays and Saturdays*

STARTERS

Antipasto – perfect for 2 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 21 days in red wine, fresh citrus fruits, spices and lightly smoked Cornish sea salt before being hung to air cure for a further 3-5 weeks depending on the humidity. Some things are just worth waiting for.

Pizza al Aglio – to share! | 9.50

Our classic roasted garlic pizza with rocket and parmesan

Pissaladiere | 7.50

French style pizza bread with garlic, roast onions, anchovies, sun blush tomatoes and olives

Chilli Flat Bread | 4.00

Flat bread from the pizza oven with lots of chilli and sea salt

Trio of Tomato Tricolore Salad | 7.95

Fresh tomatoes and our rich, succulent oven dried cherry tomatoes with buffalo mozzarella, pesto and rocket. Finished with our own black tomato relish

SIDES

Handful of fries | 1.00

Portion of fries | 3.50

Herb leaf salad | 3.75

Olives | 3.95

PIZZA... THE HORSE CLASSICS

*All pizzas come with tomato passata and mozzarella unless otherwise indicated.
Gluten-free and spelt bases available by pre-order (24 hours). Half & half pizzas
will be charged at £2 extra.*

Margarita (V) | 10.95

Classic pizza with our tomato passata, mozzarella, oregano, parmesan and fresh basil pesto

Funghi (V) | 11.95

Butter cooked mushrooms, parmesan shavings and truffle oil

Diavolo | 12.95

Spicy! Chorizo, sweet red chilli and hot chilli

Quattro formaggio (V) | 11.95

Raw onions, oregano and four cheeses – Grana Padano, mozzarella, dolcelatte and goat's cheese

Marinara | 11.95

No mozzarella! Tomato passata, garlic paste, anchovies, chilli, parmesan and fresh herbs

Capra (V) | 12.95

Goats cheese, toasted pine kernels, balsamic onions, tomato chutney, red peppers, and fresh rocket. Drizzle of chilli oil

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

Capricciosa | 12.95

Smoked gammon, courgettes, aubergines, red peppers, capers, olives, balsamic onions and soft free range egg. Chilli oil

Salsicce Toscana | 12.95

Fresh Tuscan sausage meat, smoked pancetta, onions, capers and rocket

Puttanesca | 12.95

Spicy! Garlic paste, tuna fish, anchovies, onions, olives, capers and chilli

The Don | 13.95

Homemade meatballs, chorizo, parma ham, mushrooms, onions, artichokes, fresh and dry chilli

Prosciutto, funghi e tartufo | 13.95

Parma ham, mushrooms, truffle oil and parmesan shavings

Calzone Bada Bing | 13.95

Classic closed pizza. Homemade meatballs, mozzarella, Grana Padano and tomato passata.
Served with salad garnish

The Horse meatballs are made from minces of Devon rose veal, outdoor reared pork and Dartmoor beef. Bada Bing! A very fancy pasty.

OUR ASIAN SELECTION

Thai Green Curry with Chicken | 10.50

Classic fragrant chicken curry – lemongrass, coconut, chargrilled broccoli and aubergine
Spicy and aromatic

*Available without the chicken but more vegetables | 9.50
(Please note: the sauce itself is NOT vegetarian – contains shellfish)*

Butter Chicken Coconut Masala | 10.00

Somewhere in between a Korma and a Tikka Masala.
Tomato base with a lot of coconut and fragrant spice, red peppers and onions
Medium spice

King Prawn Laksa | 12.50

Malaysian inspired lemon grass yellow curry with tiger prawns and charred green beans
Medium spice

Lemon Chickpea Chana Masala (V) | 9.00

Delicious chickpea curry with fresh tomatoes and confit lemon. With mint yoghurt
Mild

Available as a vegan option without the yoghurt

Dartmoor Wild Garlic Saag Aloo Paneer (V) | 9.50

Medium spiced wild garlic deep green curry. With chargrilled baby potatoes and wilted spinach. Finished with homemade paneer cheese, pine kernels, fresh tomatoes, crispy onions, green chillies and yoghurt.
Medium spice

SIDES

Chilli flat bread | 4.00

Home-made peshwari naan | 4.50

Fresh coconut, almond and sultana baked flat bread

Basmati rice | 2.50

2 poppadoms and pickles | 3.00

Extra poppadoms 0.50 each

Prawn crackers with sweet chilli jam and teriyaki dips | 3.00