



LUNCH MENU

GOURMET SANDWICHES, WRAPS AND SALADS

NEW YORK DELI REUBEN'S | 12.95

The Horse signature sandwich! Home smoked pastrami on sourdough. With melted Swiss cheese, sauerkraut, Russian dressing and gherkin. Fries and salad

A classic from the Jewish/Italian fayre of Little Italy and Lower East Side Manhattan. Our pastrami is made in-house with Dartmoor beef brisket. Three weeks of curing, smoking and pressing for a unique sweet and smoky delicacy.

FAT BOY CAESAR | 10.95

Crispy Panko breaded chicken breast on grilled ciabatta with homemade Caesar dressing, crispy cos, parmesan and sun-blush tomatoes. Fries and salad

HOT SMOKED SALMON BAGEL | 8.95

Kiln roasted salmon on warm bagel with cream cheese and rocket

CHICKEN TANDOORI WRAP | 9.95

Chicken marinated in lime, yoghurt and Indian spices and chargrilled. Served in a wrap with crispy lettuce, fresh tomatoes, onions, cucumber, mint yoghurt and our red butter chicken sauce

FALAFEL WRAP (VG) | 9.95

Homemade falafel with crispy lettuce, onions, fresh tomatoes, pickled red cabbage and hummus. Finished with tahini and spicy harissa dressings

MED CIABATTA (V) | 7.95

Grilled courgettes and aubergines, balsamic onions, mozzarella, olives, sun-blush tomatoes and pesto
Vegan option: no cheese

HOMEMADE MEATBALL CIABATTA | 7.95

Meatballs of rose veal, pork and beef with mozzarella, passata and fresh sweet red chilli

FRITTATAS

Classic three egg open omelettes with parmesan and fresh rocket

SALMON | 8.95

Kiln roasted salmon, sun blush tomatoes and chives

VERDE | 8.95

Asparagus, spinach, broad beans, peas, courgettes and mint. *Vegan option: no cheese*

GAMMON | 8.95

Smoked gammon, mushrooms and sun blush tomatoes

MED VEG | 8.95

Grilled courgettes and aubergines, red peppers, artichoke, olives, balsamic onions. *Vegan option: no cheese*

ANTIPASTO, BREADS & SALADS

ANTIPASTO – TO SHARE! | 17.95

Selection of speciality Italian and Spanish cured meats. With buffalo mozzarella, fresh tomatoes, chargrilled vegetables, confit garlic, olives, herb leaf and homemade focaccia

PIZZA AL AGLIO (TO SHARE!) | 9.50

Our classic roasted garlic pizza with rocket and Grana Padano

PISSALADIÈRE | 7.50

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

CHILLI FLAT BREAD (VG) | 5.95

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

TRICOLORE SALAD (V) | 8.95

Fresh tomatoes with buffalo mozzarella, sun blush tomatoes pesto and rocket. Finished with our own black tomato relish

VEGAN SUPER SALAD (VG) | 8.95 (small) | 12.95 (large)

Nourishing salad of crunchy leaf with chargrilled broccoli and asparagus, parsley, coriander, fava beans and cumin onions. In zingy lime dressing finished with Dukkah (toasted nuts and spices), jumbo raisins and vegan lemon yoghurt. *Contains nuts*

GREEN HERB LEAF SALAD | 4.00

TOMATO/RED ONION SALAD | 5.50

HOMEMADE FOCCACIA (VG) | 4.00

FRIES - HANDFUL | 1.75

FRIES - PORTION | 4.00

OLIVES | 3.95

MAIN COURSES

28 DAY HUNG SIRLOIN STEAK | 27.95

With confit shallot, smoked mushroom and grilled tomato, veal jus, skinny fries, green leaf and tarragon butter

FISH & FRIES | 13.95

Tempura battered haddock with skinny fries and trio of homemade sauces: ketchup, tartare and crushed spring peas. *Gluten free option: Butter roasted haddock (no batter)*

MOULES FRITES | 13.95

River Exe mussels in Winkleigh cider with garlic, sweet chili and a touch of cream. With skinny fries

CHICKEN PANZANELLA SALAD | 14.95

Chargrilled chicken breast on salad of fresh heritage tomatoes, black olives and red onions. With tapenade croutons and smoked tomato/tarragon dressing and Grana Padano shavings

FALAFEL SALAD (V, GF) | 12.95

Homemade gluten free falafel on salad of crispy leaf, fresh onions, tomatoes and cucumber, pickled red cabbage and hummus. With tahini and spicy harissa dressings

(V) option: no Grana Padano

PIZZA... THE HORSE CLASSICS

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

MARGARITA (V) | 10.95

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

FUNGHI (V) | 11.95

Butter cooked mushrooms, Grana Padano shavings and truffle oil

DIAVOLO (SPICY!) | 12.95

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

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

MEDITERRANEO (V or VG) | 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

CAPRICIOSA | 12.95

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

SALSICCE TUSCANA | 12.95

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

PUTTANESCA (SPICY!) | 12.95

Garlic paste, tuna, anchovies, onions, olives, capers and chili

THE DON | 13.95

Homemade meatballs, chorizo, Parma ham, mushrooms, onions, artichokes, fresh and dry chili.

PROSCIUTTO, FUNGHI E TARTUFO | 13.95

Parma ham, mushrooms, truffle oil and parmesan shavings

PIZZA... THE NOSEBAG SPECIALS

VESUVIO (VERY SPICY!) | 13.95

Spicy homemade Nduja sausage, chorizo, fresh onions, confit potatoes, buffalo mozzarella and oregano.
Finished with parmesan shavings and fresh rocket

*Our secret Nduja recipe uses different home cured meats, lardo and spices – and lots and lots of chillies!
Will it undo ya?*

CALZONE BADA BING | 13.95

Classic closed pizza. Homemade meatballs, mozzarella, Grana Padano and tomato passata. Chilli oil

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

THE EASTERN | 14.95

Spiced lamb mince, red and yellow peppers, cumin roasted red onions and mozzarella. Aleppo chilli, green chillies and feta. Finished with spicy harissa, cooling tahini dressing and rocket

*A nod to the classic Turkish Pide – the slipper shaped Eastern lamb flatbread.
Dartmoor lamb slow roasted in Ras el hanout and lamb jus*

THE EGYPTIAN (V or VG) | 13.95

Roasted red and yellow peppers, red onions in cumin and Ras el hanout, with crispy homemade falafel, tomato passata, mozzarella and feta cheese. Finished with spicy harissa and cooling tahini dressing

*Similar to The Eastern in its flavour profile. Can be either vegetarian or vegan –
for our vegan guests we hold the cheeses*

PIZZA VERDE | 13.95

A green base of locally picked wild garlic instead of the classic tomato passata. With confit potatoes, onions, smoked pancetta and buffalo mozzarella. Finished with Grana Padano shavings and fresh rocket

Wild garlic is handpicked when it's at its best and made into a deep green base for this pizza. Talk about local produce! Very seasonal – when it's gone, it's gone! Available as (V) option without the pancetta

KIDS MENU | 8.95

Mini Pizza

With toppings of your choice

Chicken & Chips

Crispy breadcrumb chicken breast with fries, fresh tomatoes and cucumber

Fish & Chips

Battered fish with fries, fresh tomatoes, cucumber and crushed spring peas

Falafel Wrap (VG)

Hummus, tomatoes, cucumber, mayo and tortilla wrap

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Scoop of Ice Cream

Vanilla, Chocolate, Salted caramel or Strawberry sorbet