



## LUNCH MENU

### GOURMET SANDWICHES

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

### WARM TOASTED CIABATTA SANDWICHES

MEDITERRANEO | 8.95

Grilled courgettes and aubergines, balsamic onions, mozzarella, olives and pesto

CALABRESE | 8.95

Homemade meatballs, mozzarella, passata and sweet chilli

PROSCIUTTO | 8.95

Smoked gammon, mozzarella, sun blush tomatoes and pesto

TRICOLORE | 7.95

Fresh tomatoes, sun blush tomatoes, mozzarella and pesto

SALAMI PICCANTE | 8.95

Spicy Spianata salami, fresh tomatoes, mozzarella and pesto

### FRITTATAS

Classic three egg open omelettes with parmesan and fresh rocket

SALMON | 8.95

Kiln roasted salmon, sun blush tomatoes and chives

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

VEGETARIAN ANTIPASTO (V) – TO SHARE! | 12.95

Grilled aubergines and courgette, red and yellow peppers, confit garlic, artichokes, sun blush tomatoes, olives, capers, balsamic onions, fresh tomatoes, buffalo mozzarella, homemade chutney and pesto. With homemade focaccia

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

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

## 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) | 11.95

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

FUNGHI (V) | 12.95

Butter cooked mushrooms, Grana Padano shavings and truffle oil

DIABOLO (SPICY!) | 13.95

Chorizo, sweet red chilli and hot chilli

QUATTRO FORMAGGIO (V) | 12.95

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

MARINARA | 12.95

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

CAPRA (V) | 13.95

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

NICOISE | 13.95

Tuna, anchovies, olives, capers, red peppers, onions and an egg in the middle

MEDITERRANEO (V or VG) | 13.95

Grilled aubergines and courgettes, roasted red peppers, balsamic red onions,  
olives, capers, artichokes and fresh basil pesto  
*Vegan option:* cheese replaced with garlic paste

CAPPRICIOSA | 13.95

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

FINOCCHIO | 13.95

Fennel sausage meat and pepperoni, onions, fresh chillies and rocket

SALSICCE TUSCANA | 13.95

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

PUTTANESCA (SPICY!) | 13.95

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

THE ITALIAN | 14.95

Parma ham, fresh onions, artichokes and fresh basil pesto

THE DON | 14.95

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

PROSCIUTTO, FUNGHI E TARTUFO | 14.95

Parma ham, mushrooms, truffle oil and parmesan shavings

**PIZZA... THE NOSEBAG SPECIALS**

VESUVIO (VERY SPICY!) | 15.95

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 | 15.95

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 | 16.95

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) | 15.95

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*

**KIDS MENU | 8.95**

Mini Pizza

With toppings of your choice

Chicken & Chips

Crispy breadcrumbed 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