

Food allergies and intolerances -

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Please ensure you let a member of our team know if you have a dietary requirement. Where dishes have the following abbreviations of - **GF - Gluten Free, DF - Dairy Free, V - Vegan**, they are free from the quoted allergen.

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Lighter bites

Murrays mixed house olives with cornichons, borettane onions and blanched garlic (GF, DF, V)	3.95
Gordal olives with guindilla chillies and crushed fresh garlic (GF, DF, V)	3.95
Mixed leaf salad, Mrs Murrays honey and mustard dressing (DF, V)	5.00
Murrays sea salt and rosemary focaccia with E.V olive oil & Il borgo balsamico (DF, V)	5.75
Garlic bread / + cheese / + cheese & chillies	5.00 / 5.50 / 6.00

Starters

Soup of the day with Murrays sea salt and rosemary focaccia	6.00
Salt baked and pickled carpaccio of beetroot with Sicilian tomatoes, buffalo mozzarella, basil oil and crushed spiced hazelnuts (GF)	7.00
Breaded and fried whole Roman artichokes filled with a black olive tapenade and roast Italian garlic aioli	7.50
Ham hock and mustard potato cake with a parsley sauce and pickled Tropea onions (GF)	7.00
Breaded and fried Yew Tree Farm pork and cured meat terrine with rocket and pickles	7.50
Home cured beef topside bresaola with fried capers, Parmesan, Lamantea E.V. lemon oil and celeriac remoulade (GF)	9.00
Gin and beetroot cured Loch Duart salmon bavarois, grilled Murrays focaccia, horseradish cream, Cacklebean quails egg, capers, wild fennel and Amalfi lemon	9.50

Main Courses

Lasagne of roast squash, sage and amaretto baked with béchamel and Parmesan, Winter leaf and Italian tomato salad	14.00
Salt baked celeriac, spiced Italian violet aubergine, confit San Marzano tomato and herb layer cake with a red pepper sauce, tender stem broccoli and crushed spiced hazelnuts (GF, DF, V)	15.00
Rolled roast loin of Tamworth pork from Kenn Moor's Yew Tree Farm, stuffed with sausage meat, prunes and herbs, spiced red cabbage, E.V olive oil mashed potato, rosemary gravy (DF)	19.00
Roast confit Merryfield Farm duck leg with a quince purée, potatoes baked in cream, savoy cabbage and tender stem broccoli with chilli and garlic (GF)	19.00
Slow braised ox cheeks in red wine with E.V olive oil mashed potato, pancetta, Winter greens, salsa verde and parsnip crisps (GF, DF)	21.00
Brodetto - Mixed Cornish fish and shellfish poached in a light tomato fish broth with chilli, herbs, tender stem broccoli, grilled Murrays focaccia and aioli (DF)	22.00

Please allow 30 minutes to cook for our main courses. All of our dishes are prepared fresh to order!



Murrays Pizzas

Our 12" pizzas are made with the finest Italian flours, San Marzano tomatoes and Fior di Latte mozzarella.
Vegan mozzarella now available - please ask!

Margherita - Tomato, mozzarella	9.50
Quattro Formaggio - Tomato, four mixed Italian and British cheeses	13.75
Tuscan - Tomato, mozzarella, spinach, green olives, soft boiled egg, Parmesan	15.00
Siciliano - Tomato, mozzarella, fresh red chillies, garlic, piccante salame (HOT!)	13.25
Con Speck - Tomato, mozzarella, caramelised Tropea onions, speck	14.00
Calabrian - Tomato, mozzarella, n'duja, caramelised Tropea onions	14.00
Cruda - Tomato, mozzarella, pickled chillies, fresh buffalo mozzarella, ham	15.00
Con Salsicce - Tomato, mozzarella, Tuscan sausage, pancetta, roast peppers	15.50
Con Pesce - Tomato, mozzarella, brown anchovies, capers, green olives	16.00

Additional toppings

Roast peppers, green olives, cremini mushrooms, capers, soft boiled egg, pickled chillies, caramelised Tropea onions, goat cheese, mozzarella, fresh red chillies	2.20
Ham, piccante salame, Tuscan sausage, N'duja, Parma ham, speck, brown anchovies, pancetta	3.50

Sandwiches & Salads - Available for lunch only

On our home baked ciabatta or rosemary and Blackthorn sea salt focaccia

Sandwiches

Hummus and Italian roast peppers	7.00
Rosemary ham, Pitchfork Cheddar and chutney	7.50
Bresaola, horseradish, rocket and Italian tomato	8.00

Salads

Mrs Murrays hummus (GF, DF & V)	3.95
Feta, black olive, Italian tomato, cucumber and Tropea onion (GF)	3.95
Celeriac and carrot coleslaw (GF & DF)	3.95



Sweet

Murrays home made ice-cream (GF) <i>*Please ask for todays flavours*</i>	2.50 / 4.50
Salcombe Dairy ice-cream (GF) <i>Chocolate flake / Peppermint chocolate flake / Strawberries and cream</i>	2.20 / 4.20
Affogato - Two scoops of home made vanilla ice-cream with a shot of espresso poured over (GF)	5.50
Carnaroli rice pudding with a warm Winter fruit compote (GF)	6.50
Warm chocolate panettone bread and butter pudding with Murrays stracciatella ice cream	7.00
Home made sticky toffee and date pudding, toffee sauce and double cream	7.50
Sweet honey biscuits with whipped gorgonzola, mustard pears and candied walnuts	8.00

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