

## Breads, salads, olives

Murrays mixed house olives with cornichons, borettane onions and blanched garlic (GF, DF, VG)	3.95
Gordal olives with guindilla chillies and crushed fresh garlic (GF, DF, VG)	3.95
Murrays home baked breads with E.V olive oil & Il Borgo Balsamico (DF, VG)	5.75
Garlic bread / + mozzarella / + mozzarella & pickled chillies	5.00 / 5.50 / 6.00
Mixed leaves, olives, Sicilian tomato, Italian roast peppers with house dressing (GF, DF, VG)	6.50
Cuore di Bue tomatoes, shaved provolone, Parmesan, basil and Orkney Vinegar dressing (GF)	6.50
Salt baked beetroot, Sicilian tomato, roast artichoke and whipped goats cheese salad with candied walnuts and an aged Il Borgo Balsamico dressing (GF)	8.00

## Starters

Warm frigate peppers with rosemary, oregano, olive oil and stracciatella cheese (GF)	6.00
Whole breaded Roman artichokes with a paprika mayonnaise	8.00
Roast asparagus, buffalo mozzarella, basil sauce, chargrilled courgettes and olive tapenade (GF)	9.00
Pork and apple terrine with pickles, leaves and crostini (DF)	7.00
Parma ham with creamy burrata, basil sauce and castelfranco (GF)	10.00

## Pasta \*Hand made with Mulino Padano flour, Cacklebean eggs and Blackthorn sea salt

Lasagne of Parma ham and cremini mushroom in a white sauce with Parmesan, Fontina, mixed leaf salad	14.50
Casarecce with a beef and red wine ragu, Spring greens and Parmesan	15.00
Tagliatelle* with Wye Valley asparagus, guanciale, olives, rosemary, cream sauce, Parmesan	16.00
Agnolotti* filled with ricotta and wild garlic, broad bean and cream purée, tomato concasse, Spring vegetables, herbs and Parmesan	18.00

## Main Course

Roast rare hanger steak with Parmesan roast polenta chips, rocket and salsa verde	23.00
Slow cooked pigs cheeks in a cream and caper sauce with sautéed savoy cabbage, Parmesan roast polenta chips and basil oil	23.00
Roast fillet of Cornish stone bass with a fennel and almond crust, lemon noisette butter, capers, fried potato terrine, Spring greens and roast Roman artichokes	21.00

**\*Please note - All of our dishes are cooked fresh by our team of Chefs. Please allow at least 30 minutes\***

### Food allergies and intolerances -

Whilst doing all we can, we are unable to guarantee our busy kitchens are 100% allergen / contamination free.

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, VG - Vegan, they are free from the quoted allergen.

A few of our other dishes can be made free of the above allergens. Please ask for more information however, it is essential that you let us know.



## 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
Con Verdure - Tomato, mozzarella, marinated Italian vegetables	14.50
Siciliano - Tomato, mozzarella, fresh red chillies, garlic, piccante salame	13.25
Con Speck - Tomato, mozzarella, caramelised Tropea onions, speck	14.00
Calabrian - Tomato, mozzarella, N'duja, caramelised Tropea onions	14.00
Con Pesto Piccante - Tomato, mozzarella, piccante salame and pesto	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, pickled chillies, fresh red chillies, caramelised Tropea onions, mozzarella	2.20
Ham, piccante salame, Tuscan sausage, N'duja, Parma ham, speck, brown anchovies, pancetta	3.50

## Murrays Calzone

Pork meatball, tomato, herb, mozzarella and Parmesan	15.00
Ricotta, wild garlic, pesto and green olive	15.00

## Sandwiches

*On our rosemary and Blackthorn sea salt focaccia (Only available at lunch)*

Hummus, rocket and Italian roast peppers	7.00
Italian tomato, buffalo mozzarella and pesto	7.00
Rosemary ham, Westcombe Cheddar and chutney	7.50
Parma ham, castelbelbo and onion marmalade	8.00
Smoked salmon, cream cheese and cucumber	8.00

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## Sweet

Murrays home-made ice-cream (GF) Vanilla	3.00 / 5.50
Salcombe Dairy ice-cream and sorbet (GF) Belgian Chocolate / Salted Caramel / Coconut Lemon Sorbet / Mango Sorbet (DF, VG)	2.75 / 5.00
Affogato - Two scoops of home made vanilla ice-cream with a shot of espresso poured over (GF) Add a shot of Baileys or Amaretto	5.50 2.50
Murrays classic Tiramisu	6.00
Amalfi orange, almond and polenta cake with an orange liqueur syrup, hazelnut mascarpone and nut praline (GF)	7.00
Baked Madagascan vanilla cheesecake with Cheddar strawberries	7.25
Italian lingue biscuits with creamed gorgonzola, candied walnuts and mustard fruits	7.50
Home baked cakes (subject to availability)	From 2.90
Enjoy a classic Italian Amaretto or Limoncello straight from Italy!	4.75

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