

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)	6.50
Sicilian tomato, buffalo mozzarella and basil (GF)	7.50

Starters

Pea, mint and ricotta torte with Sicilian tomatoes and basil (GF)	7.50
Italian peach, feta, rocket, toasted almonds and Il Borgo Balsamico (GF)	7.50
Whole breaded and fried Roman artichokes with a paprika mayonnaise	8.00
Pork and ham hock terrine, pickled cucumber and red onion, mustard fruits and crostini (DF)	7.00
Capacolla with buffalo mozzarella, roast Italian peppers and crostini	8.75
Whole smoked crevettes with an Amalfi lemon, caper and herb mayonnaise (GF, DF)	12.00

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
Orzo with pesto, potato, Summer greens and Parmesan	15.00
Pappardelle* with a slow braised lamb shoulder and red wine ragu, saffron butter cream, Parmesan	16.00

Main Course

Marinated and roast Italian vegetables with capers, basil, potato croquette, Parmesan and a panzanella dressing	16.00
Slow braised spiced beef short rib with pancetta, button mushrooms and baby pearl onions, chips and salsa verde (GF, DF)	22.00
Citrus marinated Kenn Moor pork chop with a potato croquette, roast Italian vegetables and a light rosemary jus	23.50
Pan fried fillet of Cornish red gurnard in a coconut, lemongrass, leek and cream velouté, sautéed new potatoes, spiced butternut squash and Summer greens (GF)	24.00

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 Mortadella - Buffalo mozzarella, pistachio mortadella ham, rosemary oil	15.50
Con Pesce - Tomato, mozzarella, brown anchovies, capers, green olives	16.00
Con Carciofi - Tomato, mozzarella, roast artichokes, frigate peppers, egg, Parmesan	16.00

Additional toppings

Frigatelli peppers, green olives, cremini mushrooms, capers, pickled chillies, fresh red chillies, caramelised Tropea onions, roast artichokes, egg, mozzarella	2.20
Ham, piccante salame, N'duja, Parma ham, speck, mortadella, pancetta, brown anchovies	3.50

Murrays Calzone

Beef ragu, pickled chillies, mozzarella and Parmesan	15.00
Ricotta, 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

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.



Sweet

Murrays home-made gelato (GF) <i>Chocolate / Clotted Cream / Vanilla</i>	3.00 / 5.50
Salcombe Dairy ice-cream and sorbet (GF) <i>Belgian Chocolate / Cherry / Coconut / Salted Caramel</i> <i>Dairy Free Vanilla ice-cream / Lemon Sorbet / Mango Sorbet (DF, VG)</i>	2.75 / 5.00
Affogato - Two scoops of home-made vanilla gelato with a shot of espresso poured over (GF) Add a shot of Baileys or Amaretto	5.95 3.50
White chocolate and raspberry mousse with an almond tuille biscuit	6.50
Murrays trifle - Amaretto soaked sponge, Italian peach, crème anglaise, whipped cream, mint and candied nuts	7.00
Roast and carpaccio pineapple with Italian meringue, coconut ice cream, toasted pistachios (GF)	7.50
Manchego with sweet honey biscuits and mustard fruits	8.50
Home baked cakes (<i>subject to availability</i>)	From 2.90
Why not try ...	
A classic Italian Amaretto or Limoncello straight from Italy!	4.75

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.

