

## Olives / Breads / Soup

Murrays mixed house olives with cornichons, borettane onions and blanched garlic (GF, DF, VG)	4.50
Gordal olives with guindilla chillies and crushed fresh garlic (GF, DF, VG)	4.50
Murrays breads and focaccia with E.V olive oil & Il Borgo Balsamico (DF, VG)	5.75
Soup of the day with Murrays fresh baked bread	7.75

## Cicchetti *\*Any 3 for 22.00\* (3.00 supplement to include scallops)*

Roast Crown Prince squash with scamorza and a walnut pangrattato	8.00
Pickled new season carrots and beetroot with Ticklemore goats cheese, Clevedon honey (GF)	8.50
Sicilian tomato and buffalo mozzarella salad with a basil and pine nut pesto (GF)	9.00
Breaded and fried Roman artichokes with a saffron aioli and Sicilian tomatoes	9.00
Kenn Moor pork and herb meatballs with a spiced tomato and N'duja sauce, Parmesan (GF)	8.50
Harissa spiced chicken wings with sweet roast peppers (GF, DF)	8.50
Breaded beef shin croquettes with a spiced ginger and Sicilian tomato glaze	9.00
Ortiz tuna and chickpea fritter with a roast Italian pepper and basil mayonnaise (GF, DF)	9.00
Seared Cornish scallops with a celeriac purée, Charlton Orchard apple and crisp pancetta (GF)	13.00

## To Share - Perfect for two!

Breaded and fried Roman artichokes, beef shin croquettes, burratini, feta stuffed baby peppers, caramelised balsamic onions, mixed olives and Murrays breads	19.50
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## Pasta

Strozzapretti with a basil and pine nut pesto, tender stem broccoli, cacciocavallo, toasted almonds, chilli oil and Parmesan	17.50
Murrays Parma ham and mushroom lasagne with Fontina and Parmesan, mixed leaves	16.00
Linguine with King Prawns in a saffron and preserved lemon cream, roast fennel, pangrattato and Parmesan	18.00

## Main Course

Beetroot dauphinoise with a Parmesan and hazelnut crumb, heritage carrots, crispy kale, balsamic roast shallots and a celeriac purée	16.00
Rare flat iron steak with Murrays chips, roast San Marzano tomatoes, rocket salad and a sweet onion and sherry sauce (GF)	19.00
Pan-fried chicken supreme with a sun dried tomato, basil, olive and Parmesan cream, breaded and fried Roman artichoke, potato rosti and Autumn greens	22.00
Cornish fish of the day	P.O.A

### 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 on request.

Margherita - Tomato, mozzarella	9.95
Pomodoro Dolce - Tomato, mozzarella, sweet roast tomatoes and buffalo mozzarella	15.50
Burratini - Tomato, mozzarella, trio of mixed peppers, burratini	16.00
Crudo Fresca - Tomato, mozzarella, fresh cooked ham slices, rocket and sun dried tomatoes	15.50
Siciliano - Tomato, mozzarella, pickled guindilla chillies, garlic, piccante salame	14.95
Con Salumi - Tomato, mozzarella, piccante salame, firelli hot sauce, caramelised Tropea onions	15.50
Calabrian - Tomato, mozzarella, N'duja, caramelised Tropea onions	15.50
Con Capricciosa - Tomato, mozzarella, cooked ham, cremini mushrooms, green olives, oregano	15.50
Doppi pepperoni - Tomato, mozzarella, double Italian pepperoni and sweet roast peppers	16.00
Con Pesce - Tomato, mozzarella, brown anchovies, capers, green olives	16.00

### Additional toppings

Capers   Caramelised Tropea onions   Cremini mushrooms   Green olives   Pickled guindilla chillies	
Trio of mixed peppers   Sweet roast tomatoes   Sun dried tomatoes	2.50
Brown anchovies   Ham - cooked / fresh slices   N'duja   Pepperoni   Piccante salame	3.75
Burratini   Buffalo mozzarella	5.00

## Breads

Garlic bread / + mozzarella / + mozzarella and pickled guindilla chillies	5.00 / 5.50 / 6.00
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## Sandwiches - Only available at lunch

On our home baked rosemary and Blackthorn sea salt focaccia

Hummus and Italian roast peppers (DF, VG)	7.50
Sicilian tomato, buffalo mozzarella, basil and pine nut pesto	8.00
Castelbelbo and chilli jam	8.00
Rosemary ham, Westcombe Cheddar and chutney	8.00
Roast chicken with an Italian pepper and basil mayonnaise	8.00
Scottish smoked salmon, saffron aioli and cucumber	9.00

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## Sweet

Brickell's ice-cream (GF)	2.75 / 5.00
Chocolate / Roasted strawberry / Salted Caramel / Vanilla Bean	
Salcombe Dairy (GF)	2.75 / 5.00
Ice-cream - Dairy Free Vanilla   Sorbet - Blackcurrant / Lemon / Mango (DF, VG)	
Affogato - Two scoops of vanilla ice-cream with a shot of espresso poured over (GF)	5.95
Add a shot of Amaretto or Baileys	3.95
Vanilla panna cotta with a blackberry compote and a white chocolate shortbread	8.00
Zabaglione semi freddo with fresh Italian figs, crushed meringue and a chocolate crumb (GF)	8.00
Hazelnut torta, pressed Charlton Orchard apple terrine, ginger crème anglaise, apple gel (GF)	8.50
British and Italian cheeseboard	10.95 / 19.95
A selection of three Artisan cheeses, sweet honey biscuits and mustard fruits	
Why not try ...	
A classic Italian Amaretto or Limoncello straight from Italy!	4.75

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