

Olives, Breads & Boards *Ideal for two people*

Murrays mixed house olives with cornichons, borettane onions and blanched garlic (GF, DF, VG)	4.75
Breaded and fried panko gordal olives (GF)	5.50
Bread selection with EVOO and Il Borgo Balsamic & warm doughballs with pesto mayonnaise	6.50
Meat board - Slow roast pulled pork shoulder in a Tuscan barbecue marinade, Sicilian tomato and N'duja sauce, Chew Valley stracciatella, Murrays doughballs and breads	15.00

Cicchetti *Any 3 for 25.00 or 5 for 40.00 (2.50 - supplement for Cornish scallops)*

Sourdough bruschetta with charred Italian red peppers, stracciatella and salsa verde	9.00
Sautéed Italian peach with burratini, fresh basil and toasted almonds (GF)	9.50
Roast friggiteli peppers with harissa, panko fried gordal olives and herb mascarpone (GF)	9.50
Breaded and fried Roman artichokes with a smoked chipotle mayonnaise, Sicilian tomatoes (GF)	9.50
Sicilian tomatoes with buffalo mozzarella and fresh basil, Fattoria Mose EVOO (GF)	9.50
Sicilian tomato arancini filled with garlic butter, confit tomatoes, basil and pine nut pesto mayonnaise, Parmesan (GF)	9.50
Warm doughballs with a N'duja and Sicilian tomato sauce	8.50
Slow roast pulled pork shoulder in a Tuscan barbecue marinade with doughballs	11.00
Smoked Chalk Stream Farm trout with charred Italian courgettes, goats cheese bon-bon and apple gel (GF)	12.00
Seared Cornish scallops with pancetta, sautéed fennel and a sweet potato purée (GF)	13.50

Pasta *Handmade pasta*

Potato gnocchi with charred Italian peppers and courgettes, Sicilian tomatoes, basil pesto and Parmesan	17.50
Tagliatelle with confit chicken leg, spinach, asparagus and a herb cream sauce, hazelnut pangrattato	19.50
Murrays Parma ham and mushroom lasagne with fior di latte and Parmesan, mixed leaves	18.00
Traditional Italian beef ragu lasagne with fior di latte and Parmesan, mixed leaves	18.00

Main Course

Italian roast vegetable and herb frittata with Parmesan, Italian leaves, pesto mayonnaise (GF)	17.50
Roast confit chicken leg with a rose harissa glaze, Italian pepperonata, sweet potato purée and herb mascarpone (GF)	18.00
6oz flat iron <i>*recommended medium rare*</i>	21.00
with hand cut chips, spinach and asparagus fricassee, confit tomato and hollandaise (GF)	
Fresh tuna loin niçoise salad (GF, DF)	24.00
Cornish catch of the day - Please ask	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 - Only available during the evenings

Our 12" pizzas are made with the finest Italian flours, San Marzano tomatoes and Chew Valley fior di latte mozzarella. Vegan mozzarella is available on request - please ask.

Margherita - Tomato, mozzarella	11.50
Con Caprini - Tomato, mozzarella, goats cheese and caramelised red onions	16.00
Caprese - Tomato, mozzarella, roquito peppers, buffalo mozzarella and fresh basil	16.00
Con Burratini - Tomato, mozzarella, trio of Italian peppers, burratini, basil oil	18.00
Siciliano - Tomato, mozzarella, pickled guindilla chillies, garlic and ventriccina salame	16.00
Con Speck - Tomato, mozzarella, caramelised red onions and speck	16.00
Pesto Piccante - Tomato, mozzarella, ventriccina salame, basil and pine nut pesto	16.00
Con Capricciosa - Tomato, mozzarella, rosemary ham, mushrooms, green olives, oregano	17.00
Calabrian - Tomato, mozzarella, Italian pepperoni, N'duja, Calabrian hot honey	18.50
Cruda - Tomato, mozzarella, Prosciutto di Parma and buffalo mozzarella	18.50
Puttanesca - Tomato, mozzarella, brown anchovies, capers, green olives, garlic, pickled chillies	18.00

Additional toppings

Capers Caramelised red onions Green olives Mushrooms Pickled guindilla chillies	
Roquito peppers	3.00
Brown anchovies N'duja Pepperoni Rosemary ham Speck Ventriccina salame	3.75
Buffalo mozzarella Burratini Goats cheese Proscuttio di Parma	5.00

Breads

Garlic bread / + mozzarella / + mozzarella and pickled guindilla chillies	6.00 / 6.50 / 7.00
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Sandwiches - Only available at lunch

Served with a mixed leaf salad and house dressing. Available on; Ciabatta or Overnight white

Hummus and Sicilian tomatoes (DF, VG)	8.00
Sicilian tomato, buffalo mozzarella, basil and pine nut pesto	9.50
Rosemary ham, Westcombe Cheddar and chutney	8.50
Parma ham, castelbelbo and onion marmalade	9.50
Chicken with pesto mayonnaise and Sicilian tomatoes	9.50
Tuscan barbecue pork and hand cut chips	11.00
Chalk Stream Farm hot smoked trout with herb mascarpone and cucumber	10.00

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Sweet

Cremoloso Gelato

Bacio - Chocolate & hazelnut / Black Cherry / Fior di Latte / Stracciatella - Fior di latte and chocolate chips (GF)
Salted Amaretto

Single scoop 3.50 / Double scoop 6.00

Cremoloso Sorbet (GF, DF, VG)

Banana / Pineapple / Dark Chocolate

Single scoop 3.50 / Double scoop 6.00

Affogato - Fior di latte gelato with a shot of Mokaflor espresso poured over

+ One scoop

4.75

+ Two scoops

7.25

Warm Italian peach, amaretti and almond tart with salted amaretto gelato

8.00

Bomboloni - Hazelnut and milk chocolate cream filled doughnuts with bacio gelato

8.50

Eton mess - English strawberries and rum soaked berries with pistachio mascarpone cream (GF) 8.50

Italian cheeseboard

11.95

With calvados pears, mustard fruit syrup and Perello crackers

Why not enjoy a digestif after your meal?

Frangelico / Tia Maria

3.95

Amaro Averna

4.25

Baileys

4.50

Walcher Amaretto / Limoncello / Grappa - Direct from Italy!

4.95

Vecchia Romagna Brandy

6.00

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