

STARTERS

Local Oysters

Served naked, with dressing on the side:
Herb & Shallot Migniette, tobasco & lemon

4 Oysters £16.00

6 Oysters £24.00

Add 2 glasses of house champagne for £20

Isle Of White Herratage Tomato Salad £11.50

An aromatic Mediterranean style tomato salad, with black olive, red onion, capers, mozzarella & basil oil, served with warm focaccia

Devon Lobster Ravioli £13.95

Handmade lobster ravioli in a creamy lobster bisque with Parmesan & parsley

Local Scallops £15.00

Locally caught scallops, roasted in the pizza oven with our garlic & seaweed butter, served with crispy prosciutto & basil oil

Burrata Caprese £12.50

A whole burrata with our beautiful fresh basil oil, melon purée & finished with a prosciutto crisp

Venison Salami Carpaccio £12.95

Glazed venison salami, with rocket, truffle aioli & parmesan shavings

Garlic Focaccia £9.95 (v)

Warm focaccia with garlic butter & basil oil, perfect to share between two

FRESH PASTA

Handmade, fresh pasta

Crab & Lobster Tortellini £23.95 (n)

Our signature dish, beautiful local crabmeat tortellini with a mixture of egg & squid ink pasta, served in a creamy seaweed butter with samphire, dill, pine nuts & shaved parmesan

Spaghetti Aglio £17.95 (v)

Garlic & rosemary roasted cherry tomatoes, tossed in olive oil, with garlic, parsley, bread crumbs & a hint of chilli

Add anchovy £2.00

Calabrese Sausage Ragu £19.50

Calabrese style sausage meat ragu with a fennel, garlic, white wine & tomato ragu with roast tomatoes & mafalde pasta

Beef Shin & Red Wine Ravioli £22.95

Slow braised beef shin ragu ravioli, with an indulgent red wine & tomato ragu, served with rocket & parmesan

Verde (v)

Green spinach tagliolini pasta, with spinach & ricotta and a light & creamy lemon & artichoke sauce, with rocket, parmesan & roasted yellow cherry tomatoes

Extra Parmesan 50p

ARTISAN PIZZA

Hand rolled to order, thin & crispy 11 to 12 inch

Goats Cheese Apricot Salami £18.50 (n)

A creamy white pizza base topped with honey & thyme roasted apricots, goats cheese, almonds & Napoli style salami, finished with rocket

(v) ***Remove salami on request**

Bresaola Burrata Pistachio £18.50 (n)

Heritage tomatoes, mozzarella, beef bresaola, pistachio pesto, finished with burrata, parmesan & fresh basil

Puttanesca £17.50

Mozzarella, tomatoes anchovy, olives, capers, chilli flakes, fresh basil

(v) ***Remove Anchovy on request**

Florentina £17.50 (v)

Tomatoes & mozzarella with creamy spinach & ricotta, black olive, red onion, egg, basil & parmesan

Wild Mushroom £17.50 (v)

Heritage tomatoes & mozzarella with local wild mushrooms, mascarpone, finished with Parmesan, garlic butter & truffle aioli

Add chilli flakes & chilli oil 50p

SIDES

Rocket & Anchovy Salad £5.50

With parmesan & balsamic

***Available without anchovy on request (v)**

Garlic Focaccia £8.50 (v)

Warm rosemary focaccia with garlic & parsley butter & basil oil

Isle Of White Herratage Tomato Salad £7.50 (v)

An aromatic Mediterranean style tomato salad, with black olive, red onion, capers, mozzarella & basil oil