

# RICK STEIN'S *café*

Sample menu October 2017

## DRINKS MENU

### Apéritifs

### Cocktails

Rhubarb Royale Prosecco, rhubarb liqueur	8.95
Bellini Prosecco, white peach purée.	7.95
Gin and Lime Sorbet Boxer gin with lime sorbet and Fever tree tonic water.	7.50
Gin and Elderflower Fizz Hendrick's gin and elderflower bubbly muddled together with fresh lime.	7.50
Cosmopolitan Element 29 vodka, Cointreau, cranberry juice and fresh lime.	7.50
White Lady Boxer gin, limoncello and fresh lemon juice with a dash of sugar syrup.	6.95
Cucumber Cooler White rum, cranberry juice, cassis, fresh lime and fresh cucumber.	6.95
Spiced Apple Daiquiri Dark rum, apple juice, fresh lime and cinnamon sugar.	8.95

### Champagne & Sparkling wines

	Glass	Half	Bottle
Prosecco Ora DOC, Glera, Treviso, Italy	7.00	-	35.00
Rick Stein's Champagne Blanc de Blancs, France	11.00	29.00	55.00
Camel Valley Sparkling Rosé, Cornwall, UK	-	-	55.00

## Beers

Peroni (5.1%)	4.15
Asahi (5%)	4.15
Doom Bar (4.3%)	4.75
Cornish Orchards cider (5%) This scrumptious, premium farm cider is rich in fruity aromas and ripe apple flavour.	4.50
Chalky's Bite (6.3%) The beer created is exceptional with a delicate flavour balance of three different hop varieties and wild Cornish fennel.	4.75

## Spirits

Element 29 (Vodka)	3.60
Tarquin's (Gin)	5.50
Hendrick's (Gin)	4.95
Bombay Sapphire (Gin)	3.95
Boxer London dry (Gin)	3.60
Doorly's dark or white rum (Rum)	3.65
Black Ship 5 year (Whisky)	3.65
Jack Daniels (Whiskey)	3.65
Glenmorangie and Glenfiddich (Whisky)	4.20
Jameson's (Whiskey)	3.65
Saliza Amaretto / Tosolini Espresso liqueur (Liqueurs)	3.95
Martini Extra Dry / Rosso (Vermouth)	3.65

## White wine

	175ml	500ml	750ml
<p><b>Antão Vaz, Alandra Branco, Alentejo, Portugal 2015</b></p> <p>Citrus fruit with a rounded, waxy and moreish mouthfeel. This is a fine example of Portuguese white.</p>	4.90	13.40	19.50
<p><b>Garganega, Torre del Falasco, IGT Veneto, Italy 2016</b></p> <p>Garganega is the grape that goes into Soave, I really think this wine over delivers on flavour. Pale lemon in colour, with great citrus fruit and rounded body.</p>	5.20	14.40	20.95
<p><b>Sauvignon Blanc, Le Tuffeau, IGP d'Oc, France 2016</b></p> <p>Le Tuffeau is a super-fresh, zippy Sauvignon with vibrant, ripe citrus-fruit aromas. The grapes are sourced from vineyards near the beautiful town of Carcassonne in Southern France. A versatile wine that will match most of the fish dishes.</p>	5.50	15.10	21.95
<p><b>Rick Stein's Spanish White, Viura/Verdejo, Castilla Y León, Spain 2015</b></p> <p>After several seafood delights whilst filming in Galicia and drinking a number of Castilla y León wines from white china cups I had to find a really good one for us. I asked my son Charlie to find something made from the Verdejo grape, it's a wine to celebrate my Spanish book and TV series.</p>	6.00	16.40	24.00
<p><b>Anima de Raimat, Costers del Segre, Spain 2016</b></p> <p>Made from a blend of Chardonnay, Xarel-lo and Albariño, each adding its own character. Chardonnay adds roundness, Xarel-lo freshness and the Albariño adds aromas.</p>	6.20	17.10	25.00
<p><b>Pinot Grigio 'Villa Fiore', IGP Venezia-Giulia, Italy 2016</b></p> <p>Many Pinot Grigios that you come across these days are Weak and dull with none of the smell and flavour of the grape. This shows exactly how Pinot Grigio should taste, soft but crisp acidity and a faintly spicy element which marks the fruit of this wine.</p>	6.50	17.80	26.00
<p><b>Gewürztraminer, Aves del Sur, Maule Valley, Chile 2016</b></p> <p>This Gewürztraminer from Chile is a real winner. With aromas of rose petals and lychees, typical of the grape. Ideal partner to some of our spicier dishes.</p>	6.70	18.50	27.00

Sauvignon Blanc, Snapper Rock, Marlborough, New Zealand 2016	8.20	22.60	33.00
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I find many New Zealand Sauvignons to be almost oppressively fruit laden. Snapper rock though is much subtler & at a recent tasting we liked it best because of its good balance of leafy flavour with a pleasing round finish.

Rick Stein's White Burgundy, Mâcon, France 2015	9.70	26.70	39.00
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*In 2014 I travelled with the family to Beaune to find the perfect wine to commemorate The Seafood Restaurants fortieth anniversary. This nutty, buttery and complex wine is fleshy and ripe, but with a wonderful citrus freshness and a touch of oak. It's a fresh, thirst-quenching celebration for people who love the world's best Chardonnays. – Charlie Stein*

## Rosé wine

	175ml	500ml	750ml
Granfort Rosé de Cinsault IGP d'Oc, France 2015	5.20	14.40	20.95

A light and refreshing style rosé from the south of France. Crisp clean and bursting with crunchy strawberry and raspberry fruit.

Vondeling Rosé, Voor-Paardeberg, South Africa 2015	6.50	17.80	26.00
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Refreshing and vibrant salmon pink rosé made from Merlot with a bouquet of rose petals, raspberries, candied citrus and a clean crisp finish.

Château Bauduc Rosé, Bordeaux, France 2015	6.70	18.50	27.00
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*We made this lighter style of Rosé using Merlo and Cabernet Franc grapes – with minimum skin contact – it is crisp, dry and fruity – a sort of St Tropez meets Bordeaux. says Gavin Quinney of Château Bauduc.*

## Red wine

	175ml	500ml	750ml
<b>Corvina, Torre del Falasco, Veneto, Italy 2015</b> This smooth red always impresses with its bouquet of blackcurrant and bramble aromas and its long, velvety finish.	5.00	13.70	19.95
<b>Carménère, Luis Felipe Edwards 'Lot 24', Rapel Valley, Chile 2015</b> A brilliant example of Chile's main red grape variety. Fresh, juicy and ever so smooth. Pure silk in a glass.	5.20	14.40	20.95
<b>Syrah, Son Excellence, IGP d'Oc, France 2015</b> Syrah from the vineyards around the village of Cruzy near Béziers. With its warm days and cool nights leads to perfectly ripe Syrah, Deep black cherry, chocolate, vanilla and a warm spicy finish.	5.70	15.80	22.95
<b>Rick Stein's Spanish Red, Granacha, Campo de Borja, Spain 2016</b> Rick and his son Charlie worked together to select this wine to match with the flavours he encountered on his journey through Spain. A delicious, juicy and ripe Spanish red made from Garnacha.	6.00	16.40	24.00
<b>Pinot Noir, Aves del Sur Reserva, Maule Valley, Chile 2015</b> Red ruby colour with violet tones. Elegant aromas of cherries, raspberries and strawberries mixed with sweet vanilla notes. Soft and delicate in the palate with smooth tannins.	7.70	21.20	30.95

Wines by the glass also available in 125ml/ 250ml measures.

## Pudding wine

	100ml	375ml
<b>Muscat vin Doux, Samos, Greece 2016</b> Samos liqueur Muscat comes from the eponymous island close to the Turkish coast. A serious Muscat, luscious rather than full blown sweet.	5.95	18.95

Please ask a member of staff for advice on allergens.

## Digestifs

Baileys	5.00
Château Montifaud VS	4.75
Baron de Sigognac bas Armagnac	5.25

## Cocktails & liqueur coffees

Espresso Martini Origin Espresso, Element 29 Vodka and Espresso liqueur	7.95
Irish coffee Jamesons, origin coffee and cream.	7.00
Amaretto coffee Saliza, origin coffee and cream.	7.00
Espresso liqueur coffee Tosolini espresso liqueur, origin coffee and cream.	7.00
Baileys latte Baileys Irish cream liqueur, origin coffee and steamed milk.	7.00

## Port & Sherries

Quinta de la Rosa Tawny Port Exhibiting a nuttiness and complexity not usually found in this type of Tawny Port which makes it a perfect after dinner drink or try it slightly chilled as an aperitif.	5.95
Quinta de la Rosa LBV Port Dark, sweet, blackcurrant and mulberry fruit flavours.	5.95
Lustau East India Solera Sherry A blend of the dry Oloroso with an aged sweet Pedro Ximenez. Enjoy slightly chilled on its own or at the end of the meal with cheese and sweet desserts.	4.95
Lustau Puerto Fino Fresh and vibrant, leading to a dry and mouthwatering palate. Served cold as a refreshing accompaniment to green olives.	4.25