

# RICK STEIN'S FISH

Summer 2018 sample menu

Stop by for lunch or book for dinner here

## STARTERS

Salt cod fritters, aioli | Sourdough & walnut bread, butter | Olives, sundried tomatoes | Fresh corn tortilla chips, guacamole | 3.50 each

Goujons of plaice with salsa verde mayonnaise. 6.95

Chicken wings with tamarind and chilli sambal, mango, lime and coriander. 6.95

Lightly curried artichoke soup with chilli and spring onion. 5.95

Thai fish cakes, Asian coleslaw with peanuts and a sweet and sour cucumber dipping sauce. 6.95

Three pacific oysters with chilli, lime and coriander dressing. 8.95

Salt and pepper prawns with baby spinach, cucumber and beansprouts. 9.95

## SHARING BOARDS 15.95 each

**SEAFOOD LOVERS** Seared yellowfin tuna with guacamole, Thai fish cakes, goujons of plaice, salt cod fritters, salt and pepper prawns.

**MEXICAN** Fresh corn tortilla chips with guacamole, coconut prawns, fresh tomato salsa, carne con chilli beef and a ceviche of sea bass and prawns.

## *Fish & chips*

'The heart of a British seafood restaurant should be great fish and chips. When done properly with excellent fish cooked in a crisp batter in beef dripping plus thick chips which have never been near a freezer, it is one of the greatest dishes of the world.' *Rick*

Plaice 14.95      Haddock 14.95      Hake 14.95  
Cod 13.95      Cod bites 13.95

Served with mushy peas and tartare sauce.

Curry sauce 1.50 | Bread & butter. 1.50

## CORNISH MUSSELS

'There was a time, long ago, when a bowl of moules marinière and a glass of Muscadet, in Brittany, was to me simply the most exotic thing. You couldn't get mussels in Britain unless you picked them yourself off the rocks. Every time I cook this, I think of the past.' *Rick*

Moules Marinière 8.95

Fries 3.50 | Bread selection 3.50



## MAINS

**SALMON FISH CAKES** With sorrel, watercress and a caper and lemon dressing. 11.95

**CARNE CON CHILE** Beef slow cooked with tomato, chipotle and guajillo served with steamed rice, tortillas, sour cream and feta. 14.95

**WHOLE STEAMED SEA BASS** With garlic, ginger and spring onions. 19.95

**PAN-FRIED CORNISH HAKE** Served with soy butter and spring onion mash. 16.95

**INDONESIAN SEAFOOD CURRY** With sea bass, cod and prawns with pilau rice and a green bean and grated coconut salad. 19.95

**RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS** With porcini mushrooms, sundried tomatoes and hazelnuts. 12.95

## SIDES 3.50 each

Chips  
Buttered potatoes  
Broccoli with olive oil and parmesan  
Kale and confit garlic  
Garden salad with fines herbes

## DESSERTS 6.00 each

Sticky toffee pudding  
Vanilla cheesecake, mixed berry compote  
Lemon posset, grilled figs  
Chocolate pave, peanut, salted caramel ice cream  
Mexican rice pudding  
Cornish ice creams