

RICK STEIN'S FISH

Autumn sample menu

Book a table online

STARTERS

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

GOUJONS OF PLAICE Salsa verde mayonnaise. 6.95

FISHERMAN'S CALDO from Campeche. 6.95

PANZANELLA An Italian salad of peppers, tomatoes, capers, olives, sourdough bread and olive oil. 5.95

THAI FISH CAKES Asian coleslaw with peanuts and a sweet and sour cucumber dipping sauce. 6.95

THREE PACIFIC OYSTERS Chilli, lime and coriander dressing. 8.95

SALT AND PEPPER PRAWNS Baby spinach, cucumber and beansprouts. 9.95

PAD THAI NOODLES, EGG AND PRAWNS A delicate balance of soft noodles, the crunch of peanuts and bean sprouts and flavours of sweet, salty, hot and sour. 7.95

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

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

FISH & CHIPS LUNCH SPECIAL 9.95

A lunch version of our famous fish and chips, mushy peas and tartare sauce.
Available every day.

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

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

GOAN VEGETABLE CURRY with coconut, coriander, tomato and chilli. Served with basmati rice. 10.95

10oz RUMP STEAK With peppercorn and chive butter, rocket and thin chips. 20.95

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

DESSERTS 6.00 each

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

All our fried food is cooked in beef dripping apart from our breaded dishes and our vegetarian dishes. Please ask for information on allergens.