



Sample menu September 2017

SET MENU

STARTERS

CRISPY MACKEREL SALAD

Apple, shallots, carrot, peanuts, Thai basil and bird's eye chilli.

CHARENTAIS MELON SALAD

Tomato, cucumber, and goat's cheese.

MOUNT'S BAY SARDINES

Grilled Mount's Bay sardine fillets with sea salt and lime served with a tomato and red onion salad.

MAINS

PORCINI LINGUINE

Porcini mushroom, cream and Parmesan sauce with garlic and chives.

CHICKEN PAILLARD

Chargrilled chicken breast served with thin chips, watercress and a red wine vinaigrette dressing.

HAKE ALLA CARLINA

Pan-fried hake fillet in a tomato, parsley and caper sauce.

DESSERTS

LEMON POSSET

With berry compote.

CHOCOLATE PAVÉ

Peanut crumb, salted caramel ice cream and chocolate sauce.

GINGER PUDDING

Served with golden syrup and clotted cream.

2 COURSES £17.50 | 3 COURSES £21.50

Available every day at lunchtime and dinner between 5.30pm to 6.30pm

Please ask a member of staff for information on allergens

www.rickstein.com