

Sample menu 2019

CRAB & LOBSTER

WHOLE BROWN CRAB per 100g 1.50

HALF A LOBSTER per 100g 6.00

WHITE CRAB MEAT 60g 10.50

BROWN & WHITE CRAB MEAT
60g 7.95

All served with mustard mayonnaise and a lettuce
and fines herbes salad.

SHELLFISH

POTTED SHRIMPS
with walnut bread 8.00

COCKLES
50g with walnut bread 6.00

PRAWN COCKTAIL 7.00

CRAYFISH TAILS 60g 8.00

NORTH ATLANTIC PRAWNS
shell on 100g 6.00

CREVETTES shell on six 9.00

TIGER PRAWNS shell on six 12.00

OYSTERS

PORTHILLY OYSTERS
2.95 each two / four/ six

DORSET OYSTERS
2.95 each two / four/ six
Served with Shallot vinegar

HOT

MOULES MARINIÈRE
Porthilly mussels with butter, onion & white wine.
Served with our sourdough 8.95

FISH & SHELLFISH SOUP
with aioli, parmesan & croutons. Flavoured with
tomato, saffron, garlic, red peppers, fennel & a pinch
of cayenne. 8

THAI FISHCAKES 7.50

NEW ENGLAND CLAM CHOWDER 8.00

TO SHARE

LOBSTER & CHARDONNAY
whole Cornish lobster served with two large glasses
of Xanadu Chardonnay. 50.00

OYSTERS & FIZZ
six oysters served with half a bottle of Rick's
Champagne. 45.00

SEAFOOD PLATTER
two crevettes, ten cooked mussels, six shell on
prawns, two crab claws, two oysters and two
scallops. Served with mustard mayonnaise and
shallot vinegar served with bread and butter. 26.00

FISH

SASHIMI OF SCALLOP,
SALMON, BASS
with wasabi, pickled ginger
and soy dipping sauce 12.00

SMOKED SALMON
with walnut bread & horseradish cream 8.00

SALMON PONZU
Loch Duart salmon with pink grapefruit, mooli &
ponzu dressing 8.00

JACK'S CEVICHE 8.00

SMOKED MACKEREL FILLET
with bread & butter pickle 7.50

ROLL MOPS for two 5.00

SALADS & SIDES

PANZANELLA 6.50

HOT SMOKED SALMON SALAD 7.50

SEAFOOD SALAD
Cockles, crayfish, peeled prawns & anchovies. 12.00

LETTUCE
& FINES HERBES SALAD 3.00

TOMATO, BASIL,
& SHALLOT SALAD 3.00

BREAD & BUTTER
sourdough & walnut 2.50

AIOLI 1.50

MUSTARD MAYONNAISE 1.50

CHIPOTLE MAYONNAISE 1.50

RICK STEIN'S SEAFOOD BAR & FISHMONGERS

Please ask for information on allergens.