

Rick Stein

OYSTER ROCKEFELLER

Pernod, spinach, tarragon and cayenne butter.
5.00

DORSET OYSTER MIGNONETTE 5.00

SEASONAL COCKTAILS BY MOORE HOUSE

MULLED NEGRONI

Premium gin, sweet vermouth, Campari, red wine,
herbal liqueur, sloe gin. 10.95

CHOCOLATE ORANGE ESPRESSO MARTINI

Orange vodka, crème de cacao, coffee liqueur,
demerara sugar syrup, coffee bitters. 13.50

HOXTON COUNTRY LOAF

with salted butter 5.95

MARINATED KALAMATA OLIVES 4.50

HALLOUMI SAGANAKI

honey, black sesame seeds and oregano 5.95

starters

THAI FISH CAKES

with carrot, shallots, peanuts and a
sweet and sour dipping sauce 9.95

CUTTLEFISH RISOTTO

a recipe I found in Croatia,
"very black indeed" 11.95

FISH AND SHELLFISH SOUP

served with rouille, Parmesan and croutons 12.95

MUSSELS

with black beans, garlic and ginger. Starter with
country loaf

Starter 12.95 | Main with chips 22.95

GAMBAS À LA PLANCHA

chilli, garlic and lemon 14.50

CRAB LINGUINE

handpicked white crab meat,
chilli, garlic and parsley 14.95 | Main 24.95

RICK'S SMOKED SALMON

with horseradish cream 15.95

DORSET OYSTERS CHARENNAISE

a seemingly odd combination - freshly opened
Dorset oysters with hot, spicy sausages. The idea is
that you eat an oyster then take a bite of the
sausage then a good gulp of cold wine like
Muscadet 16.95

GRILLED SCALLOPS

with Serrano ham, Pardina lentils
and persillade butter 19.95

HALF DOZEN DORSET OYSTERS

served on ice with Cabernet Sauvignon
shallot vinegar 26.00

COARSE PORK TERRINE

with toasted country loaf and
beetroot chutney 8.95

CELERIAC SOUP

With celeriac crisps, thyme, and olive oil 6.95

Gift Cards

Our gift cards are the perfect gift for friends
and family to enjoy a meal in any of our
restaurants or on our online shop.

Available to purchase in the
restaurant or online at rickstein.com

mains

FISH AND CHIPS

battered cod with thin chips, mushy peas
and tartare sauce 21.95

One Feeds Two - Fish and chips just got even
better. When you enjoy this classic, we provide a
school meal for a child in the developing world.
Good food - does good.

SMOKED HADDOCK FISH CAKES

with a poached egg 16.95

GRILLED BREAM FILLETS

garlic, ginger and spring onions. Served with
jasmine rice 25.95

HAKE CASSEROLE

with shallots, bacon and new potatoes 24.95

GRILLED SEA BASS FILLETS

beurre blanc sauce, spinach
and new potatoes 25.95

INDONESIAN SEAFOOD CURRY

with cod, sea bass, and prawns.
Served with pilau rice and a green bean
and grated coconut salad 29.95

SHELLFISH RAGOÛT

with cockles, crab, clams, mussels and prawns in a
rich sauce with linguine and fines herbes 30.95

THE "FRUITS DE MER"

seafood in the French style, all left in the shell
and served on ice with shallot vinegar.
Half Cornish crab, prawns, oysters, scallops,
mussels, cockles and clams 60.00

10oz RIBEYE STEAK

from Philip Warren, with thin cut chips, lettuce,
shallots and Cabernet Sauvignon vinegar 35.95
Add: Peppercorn sauce 3.00
Bearnaise sauce 3.00

GOAN VINDALOO

Aromatic slow braised beef with pilau rice and
chapati 19.95

TOMATO, AUBERGINE AND TAMARIND STEW

with chargrilled country loaf 15.95

VEGETABLE MAKHANAWALA CURRY

with basmati rice and chapati 16.95

sides

Buttered new potatoes 5.00

Garden salad with fines herbes 5.00

Thin cut chips 5.00

Buttered green beans 5.95

Green bean and coconut salad 5.95

Buttered seasonal cabbage 5.95

Baby gem salad with cream and
cabernet sauvignon vinegar 5.95

"There's nothing more exhilarating than
fresh fish simply cooked.

We've never thought of our restaurants as
temples of gastronomy, they're just places
where the fish is fresh and the atmosphere
alive and full of fun."

Rick

SET LUNCH MENU

2 COURSES 21.95 | 3 COURSES 26.95

Our set menu is available for lunch and dinner Monday –
Thursday, and for lunch and early evening until 6:30pm on
Friday to Sunday.

MUSSELS

with black beans, garlic and ginger.
Starter with country loaf

PORK AND FENNEL ARANCINI

with aioli

CELERIAC SOUP

with celeriac crisps, thyme, and olive oil

SMOKED HADDOCK FISHCAKES

with a soft poached egg

DUCK TAGLIATELLE

TOMATO, AUBERGINE AND TAMARIND STEW

with chargrilled country loaf

MOUSSE AU CHOCOLAT

with crème fraîche

CRÈME CARAMEL

BREAD AND BUTTER PUDDING

with custard



DESSERTS

STICKY TOFFEE PUDDING with Cornish vanilla ice cream. 8.95

CRÈME BRÛLÉE with berry compote. Perfect with a glass of Sauternes. 8.95

CHOCOLATE PAVÉ vanilla ice cream, chocolate sauce, peanut crumb and crystalised peanuts. 8.95

AFFOGATO vanilla ice cream with Frangelico and espresso 7.95

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, Livarot with oat biscuits and beetroot chutney. Perfect with a glass of port or our sweet sake for the more adventurous 12.50

SELECTION OF CORNISH ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, mango, raspberry and lemon and lime. 6.95

THE WINCHESTER PUDDING

Rick has created this dish based on a 1906 recipe, a steamed sponge pudding flavoured with mixed spice, orange, currants and sultanas. Grand Marnier, butterscotch sauce and Cornish clotted cream. 8.95

We are supporting Winchester Basics Bank. Winchester Basics Bank provides emergency food and clothing to people in Winchester and the surrounding area. During holiday periods they also supply food to families who normally get free school meals and they support other local food charities targeted at low income households.

A 50p donation from the sale of each Winchester pudding is given to Winchester Basics Bank.

DESSERT WINES

MOSCATO D'ASTI, MONCUCCO DOCG,
FONTANAFREDDA Bottle 30.00

MONBAZILLAC, CHATEAU RAMON, FRANCE 2019
100ml 8.00 / Bottle 38.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS,
HUNGARY 100ml 15.30 | Bottle 44.00

SAUTERNES-BARSAC, CYPRES DE CLIMENS FRANCE
2016 100ml 16.30 / Bottle 52.00

DIGESTIFS

BARON DE SIGOGNAC 10 YEARS 25ml 5.25

SOMERSET APPLE BRANDY 25ml 5.75

HENNESSY VS 25ml 5.95 / XO 25ml 9.95

PEDRO XIMENEZ 70ml 7.50

AKASH-TAI SHIRAUME UMESHU SAKE 70ml 7.75

PORT QUINTA DE LA ROSA TAWNY, PORTUGAL
70ml 8.00

PORT QUINTA DE LA ROSA VINTAGE 2009
70ml 20.50

MADEIRA, LEACOCK'S, FULL RICH 70ml 8.90

LIQUEURS

GRAND MARNIER 3.75 | BAILEYS 50ml 5.00

COINTREAU 3.95 | CAMPARI 50ml 3.65

FRANGELICO 3.25 | ESPRESSO TOSOLINI 3.95 |

AMARETTO SALIZA 3.95 | LIMONCELLO 4.25

All measures 25ml unless stated

AFTER DINNER COCKTAILS

BRANDY ALEXANDER Hennessey VS, crème de cacao,
cream and a little nutmeg. 10.50

ESPRESSO MARTINI Belvedere vodka, coffee liqueur
and espresso. 10.95

CHOCOLATE MARTINI Vodka, Bailey's, crème de
cacao, chocolate sauce 11.50

THE RICHARDSON Frangelico, amaretto, baileys and
crème de cacao. 12.00

HOT DRINKS from 3.15

ORIGIN COFFEE. A BLEND OF 50% BRAZILIAN & 50% COLOMBIAN.
Cappuccino / Latte / Flat White / Americano / Espresso / Macchiato

BIRCHALL LOOSE LEAF TEA.

English Breakfast / Earl Grey / Green Tea / Green Tea & Peach / Camomile Flowers / Triple Mint / Decaf

LIQUEUR COFFEE. 7.00

STARTERS

Celeriac soup 3.95

Grilled prawns with salad 4.95

MAINS

Cod and chips. 6.95

Crab linguine 6.95

Moules marinière 6.95

DESSERTS

Ice cream selection 4.00

Chocolate brownie 4.00