

# Rick Stein

## OYSTERS

on ice with lemon and shallot vinegar

4.50 each

6 for 19.95

SOURDOUGH, BRANDADE AND OLIVES 4.95

HALLOUMI SAGANAKI 5.00

CHORIZO CROQUETTAS 4.50

## MARLBOROUGH 42

Our House cocktail made with Ramsbury Gin, lemon, and Rick Stein Champagne topped with a Champagne Foam.

We proudly support the Charlie Lamb Foundation with a 50p donation added

12.95

### starters

#### GRILLED SARDINES

with coarsely chopped green herbs 7.95

#### FISH AND SHELLFISH SOUP

flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne served with rouille and Parmesan 11.95

#### CORNISH MUSSELS

with chilli, garlic, tomato and parsley 10.95

#### CRAB LINGUINE

with olive oil, chilli, garlic and parsley 14.95

#### SMOKED SALMON

with horseradish cream and cayenne pepper. Served with toasted sourdough 14.95

#### CELERIAC SOUP

with celeriac crisp and thyme 6.95

#### PORK AND HERB TERRINE

served with toasted sourdough bread and beetroot chutney 8.95

#### DEVILLED KIDNEYS

on sourdough with chestnut mushrooms 8.50

#### BUTTERNUT SQUASH RISOTTO

with pumpkin puree, sage & beurre noisette 8.95

"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

## 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.

[rickstein.com](http://rickstein.com)

### mains

#### MOULES MARINÈRE

with white wine, butter and parsley. Served with chips and sourdough 21.95

#### CRAB LINGUINE

handpicked white crab meat with olive oil, chilli, garlic and parsley 24.95

#### GRILLED HAKE WITH SPRING ONION MASH

served with a soy butter sauce 22.95

#### SEA BASS FILLETS

with beurre blanc and spinach. Served with new potatoes 25.95

#### TOMATO, AUBERGINE AND TAMARIND STEW

with toasted sourdough 15.95

#### ANTHONY ZHAO'S RED BRAISED PORK

with spring onions and bok choy. Served with jasmine rice 18.95

#### 10oz RIBEYE STEAK

A 30-day dry aged, premium cut of Cornish grass-fed beef. Served with thin chips, lettuce, shallots, and cabernet sauvignon vinegar 33.95

Béarnaise sauce | Bone Marrow Gravy  
Peppercorn sauce 3.00

### Rick's classics

#### FISH AND CHIPS

battered cod served with chips, mushy peas, and tartare sauce 19.95

**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.

#### INDONESIAN SEAFOOD CURRY

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

#### ROAST TRONÇON OF WILD TURBOT WITH HOLLANDAISE SAUCE

Turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. Served with new potatoes 45.00

### sides

STEAMED RICE 4.50

MINTED NEW POTATOES 4.50

THIN CHIPS 4.50

GLAZED CARROTS with tarragon 4.50

GARDEN SALAD with fines herbes 4.50

TENDERSTEM with confit garlic 4.50

BUTTERED CABBAGE 4.50

ALL SIDES CAN BE GF/DF/NF

## WEEKEND SPECIAL

### SCALLOPS IN THEIR HALF SHELL

3 scallops with soy, ginger and spring onions

18.95

## Set Menu

AYA'S BEEF TATAKI  
with a watercress salad

PRAWN COCKTAIL  
with a Marie Rose sauce

PORCINI MUSHROOM LINGUINE

HAKE CASSEROLE  
with baby onions and new potatoes

CHICKEN FRICASSE  
With morels and sautéed potatoes

ONION TART  
with thyme, sautéed potatoes and kale

TIRAMISU  
From Rick's book, Rick Stein at home

OUR BOOZY CHRISTMAS PUDDING  
With Cornish clotted cream

CRÈME BRULEE  
with spiced berry compote

**LUNCH 2 COURSES 29.00 | 3 COURSES 32.00  
DINNER | 3 COURSES 36.00**

Our set menu is available every day for lunch and dinner apart from Saturday evenings from 5pm.

## Desserts

Rick Stein

**MARLBOROUGH PUDDING** a baked tart of Bramley apple, eggs and cream, dry sherry, cinnamon and nutmeg, finished with a glazed meringue and served with Bird's custard 6.95

**PAVLOVA** with berry compote 7.50

**STICKY TOFFEE PUDDING** with clotted cream 7.50

**APPLE TARTE TATIN** with vanilla ice cream 7.95

**CHEESECAKE** with caramel sauce 7.95

**LEMON TART** with clotted cream 7.95

**CHOCOLATE PAVÉ** with crystallised peanuts and salted caramel ice cream 7.95

**SELECTION OF ICE CREAMS AND SORBETS** from Treleavens: vanilla, chocolate, salted caramel or strawberry ice cream, lemon and lime, raspberry, mango or blood orange sorbet | Vegan: vanilla ice cream 3 scoops 6.95

**A SELECTION OF CHEESES** Ashlynn, Roquefort, Quicke's Vintage Cheddar, Finn, Cornish Kern.  
All served with beetroot chutney and a selection of biscuits for cheese. 3 for 9.95

## Dessert Wine

**MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2018**  
100ml 8.00 | Bottle 38.00

**LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 2018**  
100ml 15.30 | Bottle 44.00

**MUSCAT CLASSIC LIQUEUR, MORRIS OF RUTHERGLEN, VICTORIA, AUSTRALIA** Bottle 69.00

## Sherry

**ALMACENISTA PALO CORTADO DE JEREZ, LUSTAU, SPAIN**  
70ML 7.50

**OLOROSO EMPERATRIZ EUGENIA, LUSTAU, SPAIN**  
70ml 7.80 | Bottle 62.00

**AMONTILLADO LOS ARCOS, LUSTAU, SPAIN**  
70ml 8.00 | Bottle 52.00

**MANZANILLA PAPIRUSA, LUSTAU, SPAIN**  
70ml 7.70 | Bottle 50.00

## After Dinner Cocktails

**AFFOGATO** A double espresso shot of Origin coffee poured over a scoop of Treleavens vanilla ice cream 7.95

**Add a shot Amaretto for 3.95**

**ELDERFLOWER SGROPPINO** Rick Stein Tarquin's Gin, St-Germain Elderflower Liqueur and Veuve Clicquot champagne. Poured over a scoop of lemon & lime sorbet 10.95

## Port & Madeira

**QUINTA DE LA ROSA LBV 2016, PORTUGAL**  
70ML 7.70 | Bottle 50.00

**VINTAGE QUINTA DE LA ROSA 2009, PORTUGAL**  
70ml 20.50 | Bottle 750ML 140.00

**MADEIRA, LEACOCK'S FULL RICH, PORTUGAL**  
70ml 8.90 | Bottle 42.00

## Liqueurs & Brandy (25ml)

**FRANGELICO** 3.25 | **GRAND MARNIER** 3.75

**COINTREAU** 3.95 | **LIMONCELLO** 4.25

**BENEDICTINE** 4.85 | **BAILEY'S** 3.95

**HENNESSY VS** 5.95 | **HENNESSY XO** 9.95

**LOUIS ROQUE LA VIELLE PRUNE, FRANCE** 5.95

## Coffee

Origin coffee. Blend of 50% Brazilian and 50% Colombian. Tasting notes of chocolate cookie, berry syrup and pecan nuts.

**ESPRESSO** | **AMERICANO** | **MACCHIATO** | **CAPPUCCINO** | **LATTE** | **FLAT WHITE** | **MOCHA** | **HOT CHOCOLATE**  
Coffees start from 2.95

## Tea

A selection of loose leaf teas

**ENGLISH BREAKFAST** | **EARL GREY** | **MAO FENG GREEN TEA** | **TRIPLE MINT** | **FRESH MINT**  
**CHAMOMILE** | **JASMINE PEARLS** | **CEDERBERG REDBUSH** | **RED BERRY & FLOWER** | **LEMONGRASS & GINGER**

Teas start from 2.40

## STARTERS

MOULES MARINERE

with sourdough bread 4.95

ROASTED RED PEPPER & TOMATO

SOUP with basil 4.95

## MAINS

COD AND CHIPS with garden peas  
and tartare sauce 6.95

4 oz RUMP STEAK with thin chips and  
green salad 7.95

## DESSERTS

STICKY TOFFEE PUDDING with vanilla  
ice cream 4.00

2 SCOOPS OF ICE CREAM  
Vanilla, chocolate, strawberry  
4.00