

Rick Stein

OYSTERS

on ice with a red wine and shallot dressing and lemon

4.50 each

SOURDOUGH, BRANDADE AND SALTED BUTTER
4.95

CHORIZO CROQUETTAS 3.95

HALLOUMI SAGANAKI 5.50

PADRON PEPPERS 5.00

MARLBOROUGH 42

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

12.95

starters

FISH AND SHELLFISH SOUP

with rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 8.95

CRAB LINGUINE

handpicked white crab meat with olive oil, chilli, garlic and parsley 12.95

MUSSELS

with black beans, garlic, ginger and spring onions 10.95

SALT & PEPPER PRAWNS

with cucumber, spinach and a soy and sesame dressing 12.95

SCALLOPS IN THE HALF SHELL

with serrano ham and pardina lentils 18.50

HAM HOCK TERRINE

served with toasted sourdough and bread and butter pickle 8.50

DEVILLED KIDNEYS

on sourdough with chestnut mushrooms 8.50

ROASTED RED PEPPER & TOMATO SOUP

with basil 6.95

OYSTER CHARENNAISE

a seemingly odd combination – freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage, then gulp a cold glass of dry white wine 14.50

Add a glass of Rick Stein White Burgundy 13.20

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

mains

MUSSELS

with black bean, garlic, ginger and spring onions. Served with chips 16.95

CRAB LINGUINE

handpicked white crab meat with olive oil, chilli, garlic and parsley 20.95

GRILLED HAKE WITH SPRING ONION MASH

served with a soy butter sauce 22.95

WHOLE STEAMED SEA BASS

with soy and ginger. Served with rice 24.95

TOMATO, AUBERGINE AND TAMARIND STEW

with toasted sourdough 15.95

10oz RIBEYE STEAK

A 30-day dry aged, premium cut of Cornish grass-fed beef. Served with 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

INDONESIAN SEAFOOD CURRY

with sea bass, cod and prawns. Served with basmati rice and a green bean and grated coconut salad 27.95

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 3.50

MINTED NEW POTATOES 3.95

THIN CHIPS 3.95

GLAZED CARROTS with star anise glaze 4.00

TOMATO, BASIL AND SHALLOT SALAD 4.00

GARDEN SALAD with fines herbes 4.50

TENDERSTEM BROCCOLI with confit garlic 5.50

LUNCH TIME SPECIAL

Available from 12pm – 3pm

MOULÉS FRITES

West Country mussels in a marinère sauce. Served with chips

13.95

Set Menu

GRILLED SARDINES with coarsely chopped green herbs

MACKEREL FILLET lightly grilled with tomato and tapenade dressing

PAU BHAJI vegetable curry cooked to a soft mash. Served with sourdough bread

SMOKED HADDOCK with dugléré sauce

SALMON FISHCAKES with watercress salad

VEGETABLE MAKHANAWALA with carrots, peas, cauliflower, broccoli and cashew nuts. Served with rice, a chapati and a cucumber and mint raita

MEXICAN RICE PUDDING with honeycomb

PAVLOVA with summer berries

CHOCOLATE PAVÉ with crystallised peanuts

2 COURSES 20.95 | 3 COURSES 25.95

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



Desserts

CLEMENTINE, ALMOND AND OLIVE OIL CAKE with crème fraiche 6.95

WALNUT TART with crème fraiche 6.95

CRÈME BRÛLÉE with passionfruit 7.50

STICKY TOFFEE PUDDING with clotted cream 7.50

CHOCOLATE PAVÉ with candied peanuts and vanilla ice cream 7.50

CHEESECAKE with berry compote 7.95

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

A SELECTION OF CHEESE Ashlynn, Cornish Kern, Roquefort, Quicke's Vintage Cheddar, Finn. All served with beetroot chutney and a selection of biscuits for cheese. 3 for 9.95 | 5 for 13.95

Dessert Wine

CHATEAU RAMON, MONBAZILLAC 2017, BORDEAUX
100ml 8.00 | Bottle 35.00

LATE HARVEST TOKAJI KATINKA, HUNGARY, 2018
100ml 15.30 | Bottle 41.00

Sherry

OLOROSO EMPERATRIZ EUGENIA, LUSTAU, SPAIN
70ml 7.80 | Bottle 60.00

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

MANZANILLA PAPIRUSA, LUSTAU, SPAIN
70ml 7.50 | Bottle 45.00

Port & Madeira

PORT QUINTA DE LA ROSA LBV 2015, PORTUGAL
70ml 6.60 | Bottle 45.00

PORT QUINTA DE LA ROSA 10 YEAR OLD TAWNY, PORTUGAL
70ml 7.25 | Bottle 50.00

VINTAGE PORT QUINTA DE LA ROSA 2005, PORTUGAL
70ml 11.50 | Bottle 140.00

MADEIRA, LEACOCK'S FULL RICH, PORTUGAL
70ml 7.00 | Bottle 40.00

After Dinner Cocktails

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

Add a shot of Amaretto for 3.95

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

ESPRESSO MARTINI Vodka, Kahlúa, cold brew coffee, spiced chocolate bitters, demerara syrup and sea salt 10.95

Liqueurs & Brandy (25ml)

BAILEYS (50ml) 5.00 | TOSOLINI ESPRESSO LIQUER 3.95

COINTREAU 3.95 | GRAND MARNIER 3.65

LIMONCELLO 4.25 | AMARETTO SALIZA 3.95

HENNESSY VS 5.95 | HENNESSY XO 9.95

LOUIS ROQUE LA VIELLE PRUNE, FRANCE 5.95

10 YEAR SOMERSET CIDER BRANDY, ENGLAND 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 2.10

Tea

A selection of loose leaf teas

CHAMOMILE | EARL GREY | ENGLISH BREAKFAST | TRIPLE MINT | FRESH MINT | GREEN TEA
Teas start from 2.10



MiniStein menu

STARTERS

CARROT, CUCUMBER AND FLATBREAD
with a thousand island dip 3.95

MOULES MARINIÈRE
with our home baked sourdough bread 4.95

PRAWN COCKTAIL
with lettuce 4.95

MAINS

COD AND CHIPS
with garden peas and tartare sauce 6.95

4oz RIBEYE STEAK
with thin cut chips 8.95

MAC AND CHEESE
with a crispy top 5.50

DESSERTS

STICKY TOFFEE PUDDING
with vanilla ice cream 4.00

CHOCOLATE BROWNIE
with vanilla ice cream 4.00

2 SCOOPS OF ICE CREAM
chocolate, strawberry or vanilla 4.00

