

Rick Stein

BREAD, BRANDADE AND OLIVES 4.95
 HALLOUMI SAGANAKI 5.50
 PADRON PEPPERS 5
 CHORIZO CROQUETTAS 3.95

OYSTERS
 on ice with a red wine and shallot dressing and lemon

OYSTER ROCKEFELLA
 with spinach, watercress, shallots and breadcrumbs
 4.50 each

RICK'S MARGARITA
 For my cookery book 'Road to Mexico' we created a super margarita that really celebrated Tequila and here it is, enjoy. 14.50

starters

THAI FISH CAKES
 with a sweet and sour cucumber dipping sauce 8.95

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

CUTTLEFISH RISOTTO
 with squid ink and Parmesan 10.50

MUSSELS
 with black beans, garlic, ginger and spring onion 10.95

SALT & PEPPER PRAWNS
 with cucumber and spinach and a soy and sesame dressing 12.95

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

ABRAHAM'S CEVICHE OF SEABASS & PRAWNS
 with avocado, tomato and lime juice 13.95

SCALLOPS IN THE HALF SHELL
 with hazelnut and coriander butter 18.50

SASHIMI OF SEA BASS, SALMON AND SCALLOP
 with wasabi, pickled ginger and soy dipping sauce 18.95
 Add a glass of Daiginjo dry sake 5.25

PORK AND HERB TERRINE
 served with toasted sourdough and beetroot chutney 8.50

DEVILLED KIDNEYS
 on sourdough with chestnut mushrooms 8.50

ROASTED RED PEPPER & TOMATO SOUP
 with basil 6.95

PEAR & ROCKET SALAD
 with serrano ham, Gorgonzola and basil 8.95

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 14.50

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

MACKEREL RECHEADO
 with kachumber salad and raita 10.95

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

CRAB LINGUINE
 handpicked white crab meat with olive oil, chilli, garlic and parsley 18.95

CHARGRILLED TUNA STEAK
 with roasted fennel, tomatoes and apple balsamic vinegar 21.95

WHOLE STEAMED SEA BASS
 with soy and ginger 23.95

POACHED HAKE
 with apple velouté 24.95

WHOLE LEMON SOLE
 with lemongrass butter 32.95

MONKFISH WITH SAUERKRAUT
 wrapped in serrano ham, with sauerkraut and carrots. Served with buttered new potatoes 37.95

TOMATO, AUBERGINE AND TAMARIND STEW
 with toasted sourdough 15.95

VEGETABLE MAKHANAWALA
 with carrots, peas, cauliflower and broccoli. Served with chapati and a cucumber and mint raita 16.95

CHICKEN PAILLARD
 with watercress and a red wine and shallot dressing 16.95

CRISPY CHINESE ROAST PORK
 With pak choi and steamed jasmine rice 16.95

10oz RIBEYE STEAK
 A 30-day dry aged, premium cut of Cornish grass-fed beef. Seasoned with our own pepper mix and 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 prime cod served with chips, mushy peas, and tartare sauce 18.95

INDONESIAN SEAFOOD CURRY
 with sea bass, cod and prawns. Served with basmati rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 27.95

WHOLE DOVER SOLE MEUNIÈRE
 with noisette butter, dusted with flour and fried in an oval pan. Served with new potatoes 45.00

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

MINTED POTATOES 3.95
 THIN CHIPS 3.95
 TENDERSTEM BROCCOLI with confit garlic 5.50
 GARDEN SALAD with fines herbes 4.50
 BUTTERED GREEN BEANS 4.50
 CARROTS with tarragon butter 4
 RICE with crispy shallots 3.50
 TOMATO, BASIL AND SHALLOT SALAD 4
 SEASONAL CABBAGE 4

"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 exhilarating and the atmosphere alive and full of fun."

Rick

Set Menu

CLAM CHOWDER

SARDINES with lightly grilled beef tomato and Tapenade dressing

PAU BHAJI a finely chopped vegetable curry cooked to a mash and rich with butter.

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AYA BEEF TATAKI from my latest book, Rick Stein at Home

SMOKED HADDOCK with Dugléré sauce

DUCK RAGOUT with tagliatelle

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CRÈME BRULEE with berries

PAVLOVA with passionfruit

CHOCOLATE AND PECAN PIE

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

