

Rick Stein

OYSTERS

on ice with a red wine and shallot dressing and lemon 14 Kcal

OYSTERS

with soy, ginger and spring onion 14 Kcal

4.50 each

BREAD AND OLIVES 4.95 631 Kcal

HALLOUMI SAGANAKI 5.50 500 Kcal

PADRON PEPPERS 5.00 265 Kcal

CHORIZO CROQUETTAS 3.95 360 Kcal

Tarquin's Strawberry and Lime Gin

Enjoy a little bit of Cornish Sunshine in every glass with our celebration of the Great British strawberry. Tarquin's gin infused with fresh lime zest and the sweetest strawberries in season. 5.75 25ml

starters

THAI FISHCAKES

with a sweet and sour cucumber dipping sauce 8.95 134 Kcal

SALT & PEPPER PRAWNS

with cucumber and spinach and a soy and sesame dressing 12.95 158 Kcal

SCALLOPS IN THE HALF SHELL

with serrano ham and pardina lentils 18.50 352 Kcal

SASHIMI OF TUNA, SALMON AND SCALLOP

with wasabi, pickled ginger and soy dipping sauce 18.95 91 Kcal

Add a glass of Daiginjo dry sake 5.25

HAM HOCK TERRINE

served with toasted sourdough and beetroot chutney 8.50 224 Kcal

DEVILLED KIDNEYS

on sourdough with chestnut mushrooms 8.50 594 Kcal

BURRATA

with pesto, sliced tomatoes and croutons 10.50 240 Kcal

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 93 Kcal

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

LEMON SOLE GOUJONS

with salsa verde mayonnaise 16.95 468 Kcal

CRAB LINGUINE

handpicked white crab meat with olive oil, chilli, garlic and parsley 20.95 763 Kcal

GRILLED HAKE WITH SPRING ONION MASH

served with a soy butter sauce 22.95 480 Kcal

WHOLE STEAMED SEA BASS

with soy and ginger 24.95 752 Kcal

TOMATO, AUBERGINE AND TAMARIND STEW

with toasted sourdough 15.95 653 Kcal

CRISPY CHINESE ROAST PORK

with pak choi and steamed jasmine rice 16.95 2237 Kcal

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 1520 Kcal
Béarnaise sauce 39 Kcal | Bone marrow gravy 171 Kcal | Peppercorn sauce 337 Kcal 3.00

Rick's classics

FISH AND CHIPS

battered prime cod served with chips, mushy peas, and tartare sauce 19.95 801 Kcal

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 27.95 348 Kcal

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 1301 Kcal

sides

MINTED NEW POTATOES 3.95 378 Kcal

THIN CHIPS 3.95 556 Kcal

GARDEN SALAD with fines herbes 4.50 132 Kcal

CARROTS with star anise glaze 4.00 159 Kcal

RICE with crispy shallots 3.50 200 Kcal

TOMATO, BASIL AND SHALLOT SALAD 4.00 60 Kcal

TENDERSTEM BROCCOLI with garlic 5.50 178 Kcal

"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 Menu

CLAM CHOWDER with leeks, celery and smoky bacon 430 Kcal

MACKEREL FILLET with lightly grilled tomato and tapenade dressing 229 Kcal

PAU BHAJI with toasted sourdough 622 Kcal

-

VEGETABLE MAKHANAWALA with carrots, peas, cauliflower and broccoli. Served with a chapati and a cucumber and mint raita 552 Kcal

SMOKED HADDOCK with Dugléré sauce 744 Kcal

SALMON FISHCAKES with watercress salad 741 Kcal

-

MEXICAN RICE PUDDING with honeycomb 286 Kcal

PAVLOVA with berries 294 Kcal

CHOCOLATE PAVE with crystallised peanuts 969 Kcal

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

