

Rick Stein

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

SOURDOUGH AND OLIVES 5.00

SALTED COD BRANDADE 5.00

CHORIZO CROQUETTAS 5.00

HALLOUMI SAGANAKI 5.95

MARLBOROUGH 42

Our House cocktail made with Ramsbury Gin, lemon, and Rick Stein Champagne. We proudly support Charlie's Charity donating 50p for every drink. 12.95

starters

GRILLED SARDINES

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

MUSSELS WITH BLACK BEAN SAUCE

ginger, garlic, and spring onion 12.50

CRAB LINGUINE

olive oil, chilli, garlic, and parsley 14.95

SMOKED SALMON

horseradish cream and sourdough bread 14.95

GRILLED SCALLOPS, BROAD BEANS, PANCETTA

on toasted sourdough 18.95

WELSH RAREBIT

red onion jam and rocket salad 8.00

PORK AND HERB TERRINE

served with toasted sourdough bread and beetroot chutney 8.50

DEVILLED KIDNEYS, CHESTNUT MUSHROOMS

on toasted sourdough 8.95

BUTTERNUT SQUASH RISOTTO

pumpkin purée, sage & beurre noisette 8.95

mains

GRILLED BREAM

with laksa noodles and sambal blachan 17.95

MUSSELS WITH BLACK BEANS SAUCE

with ginger, garlic, and spring onion 22.95

CRAB LINGUINE

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

GRILLED HAKE

with spring onion mash and a soy butter sauce 24.95

LEMON SOLE PANCETTA

beurre noisette and new potatoes 25.95

SEA BASS FILLETS

with beurre blanc and spinach. Served with new potatoes 25.95

ANTHONY ZHAO'S RED BRAISED PORK

With spring onions and bok choy. Served with jasmine rice 19.95

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 35.95

Bone Marrow Gravy | Peppercorn sauce | Béarnaise Sauce 3.00

Rick's classics

FISH AND CHIPS

battered cod served with 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.

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

BUTTERED GREEN BEANS 5.00

MINTED NEW POTATOES 5.00

THIN CUT CHIPS 5.00

GLAZED CARROTS WITH STAR ANISE 5.95

BITTERLEAF SALAD WITH MUSTARD DRESSING 5.95

TENDER STEM BROCCOLI, SALSA VERDE 5.95

BUTTERED CABBAGE, CHIVES 5.95

Weekday Special

GRILLED SCALLOPS, BROAD BEANS, PANCETTA

on toasted sourdough 18.95

SET MENU

MUSSELS WITH BLACK BEAN SAUCE
ginger, garlic, and spring onion

GRILLED SARDINES
coarsely chopped green herbs

CELERIAC SOUP
celeriac crisp and thyme

SMOKED HADDOCK FISHCAKES
soft boiled egg and rocket salad

TOMATO, AUBERGINE
AND TAMARIND STEW
toasted sourdough

DUCK RAGU TAGLIATELLE

SUNKEN CHOCOLATE CAKE
clotted cream

CRÈME BRÛLÉE

CHOCOLATE PAVÉ
with crystallised peanuts and salted caramel
ice cream

2 COURSES 21.95 3 COURSES 26.95

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

"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

PEA, LETTUCE AND SORREL SOUP

SAUTÉED SOLE SPAGHETTINI
with Kashmiri chilli and garlic

LEMON TART

3 COURSES 17.50

MONDAY - FRIDAY | 12PM - 6PM