

RICK STEIN'S *café*

Sample menu

KALAMATA OLIVES 3.00

SOURDOUGH BREAD
with salted butter and olives 3.95

COD ADOBO with aioli 3.95

Coombeshead Farm Sourdough
"We tend to bake our bread a bit dark because that's where the flavour is. It's a fine line between caramelised and burnt." - Ben Glazer, Head Baker

Drop in for breakfast or a cake with a mid-morning cappuccino or for lunch with many dishes designed to be light and healthy.

STARTERS

CELERIAC SOUP
with thyme and celeriac crisps 6.95

PAU BHAJI
finely chopped vegetable curry cooked to a mash and rich with butter 7.95

GRILLED SARDINES
with tomato, garlic and thyme dressing 7.95

SALT AND PEPPER PRAWNS
served with cucumber, spinach and a soy and sesame dressing 10.95

MOULES
Westcountry mussels with cider, cream, spinach and spring onion 9.95

SCALLOPS WITH SOY, GINGER AND CORRIANDER 16.95

MAINS

COD FISH CAKES
with mixed leaf salad and aioli 14.95

MOULES
Westcountry mussels with cider, cream, spinach and spring onion serve with thin cut chips 18.95

PONDICHERRY COD CURRY
a fragrant cod curry from southern India served with basmati rice 15.95

LAMB ROGAN JOSH
Rich, red, spicy lamb curry, originally from Persia where rogan means "oil" and josh means "hot".
Served with basmati rice. 15.95

GRILLED HAKE WITH LAKSA NOODLES AND SAMBAL BLACHAN
grilled hake with laksa noodles, beansprouts, spring onion and coriander,
flavoured with a Malaysian shrimp paste, chilli and coconut sambal 18.95

VEGETABLE MAKHANAWALA
A deliciously buttery vegetable curry with green beans, cauliflower, peas, potatoes and cashew nuts.
Served with basmati rice 15.95

CHARGRILLED RUMP STEAK
10oz rump steak - From butcher Philip Warren, Launceston, served with rocket and
thin cut chips 23.50 | add béarnaise, bone marrow gravy or peppercorn sauce 3.00

SIDES

BUTTERED POTATOES 3.95

GREEN BEAN 4.00

THIN CUT CHIPS 3.95

GARDEN SALAD 4.50

SEASONAL CABBAGE 4.00

Please ask for information on allergens

A discretionary service charge of 12.5% will be added to your bill.