

# Rick Stein

## DORSET OYSTER MIGNONETTE 4.50

OYSTER ROCKEFELLER Pernod, spinach, tarragon and cayenne butter. 4.50

## HOXTON COUNTRY LOAF with salted butter 3.95

KALAMATA MARINATED OLIVES 4.50

## HALLOUMI SAGANAKI

honey, black sesame seeds and oregano 4.95

### starters

#### GRILLED SARDINES

coarsely chopped green herbs. 7.95

#### THAI FISHCAKES

with carrot, shallots, peanuts and a sweet and sour dipping sauce. 8.95

#### CUTTLEFISH RISOTTO

black risotto, a recipe I found in Croatia, "very black indeed". 10.50

#### FISH AND SHELLFISH SOUP

flavoured with tomato, saffron, garlic, red peppers, fennel, and a pinch of cayenne served with rouille and Parmesan. 10.95

#### CRAB LINGUINE

handpicked white crab meat, chilli, garlic and parsley. 12.95 | Main 20.95

#### GAMBAS À LA PLANCHA

chilli, garlic and lemon. 12.95

#### RICK'S SMOKED SALMON

with horseradish cream. 14.50

#### DORSET OYSTERS CHARENNAISE

a seemingly odd combination - freshly opened Dorset oysters with hot, spicy sausages. The idea is that you eat an oyster then take a bite of the sausage then a good gulp of cold wine like Muscadet. 14.50

#### GRILLED SCALLOPS

with Serrano ham Pardina lentils and persillade butter 17.95

#### SASHIMI OF SEA BASS, SALMON AND SCALLOPS

with wasabi, pickled ginger and soy dipping sauce. 18.95

#### HALF DOZEN DORSET OYSTERS

served on ice with Cabernet Sauvignon shallot vinegar. 26.00

#### COARSE PORK TERRINE

with toasted country loaf and beetroot chutney. 8.95

ROAST BUTTERNUT SQUASH AND THYME SOUP. 7.50

## 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 at [rickstein.com](http://rickstein.com)

### mains

#### FISH AND CHIPS

battered cod with thin chips, mushy peas and tartare sauce. 19.95

**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.

#### BARRY HUMPHRIES'S SALMON, CAPER AND PINK PEPPERCORN FISHCAKES

tartare sauce. 14.95

#### HAKE ALLA CARLINA

a Venetian recipe of tomatoes, garlic, capers and gherkins. 19.95

#### STEAMED FILLETS OF SEA BASS

garlic, ginger and spring onions. 24.95

#### RICK'S CLASSIC FISH PIE

Smoked haddock, cod and prawns. 21.95

#### SHELLFISH RAGOÛT

with mussels, crab, cockles, clams and prawns in a rich sauce with linguine and fines herbes. 25.95

#### INDONESIAN SEAFOOD CURRY

with cod, seabass, and prawns. Served with pilau rice and a green bean and grated coconut salad. 27.95

#### ROASTED TRONCON OF TURBOT

served with hollandaise sauce and buttered new potatoes. 45.00

#### THE "FRUITS DE MER"

seafood in the French style, all left in the shell and served on ice with shallot vinegar. Half Cornish crab, prawns, oysters, scallops, mussels and clams. 50.00

#### BEEF VINDALOO

Pilau rice, chapati. 18.95

#### 10oz RIBEYE STEAK

from Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar. 33.95  
add: Peppercorn sauce, Bearnaise sauce 3.00

#### TOMATO, AUBERGINE & TAMARIND STEW

with chargrilled country loaf. 14.95

#### VEGETABLE MAKHANAWALA CURRY

cucumber and mint raita, basmati rice and chapati. 15.95

### sides

Basmati rice 3.50

Garden salad with fines herbes 3.50

Buttered new potatoes 3.95

Thin cut chips 3.95

Buttered green beans 4.00

Green bean and coconut salad 4.00

Buttered hispi cabbage 4.00

Baby gem salad with cream and cabernet sauvignon vinegar 4.50

"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

2 COURSES 20.95 | 3 COURSES 25.95

Our set menu is available for lunch and dinner Monday – Wednesday, and for lunch and early evening until 6:30pm Thursday & Friday.

GRILLED SARDINES  
coarsely chopped green herbs.

COARSE PORK TERRINE  
with toasted country loaf and beetroot chutney.

ROAST BUTTERNUT SQUASH AND THYME SOUP

STEAMED FILLETS OF SEA BASS  
garlic, ginger and spring onions.

4.95 supplement

HAKE ALLA CARLINA  
a Venetian recipe of tomatoes, garlic, capers and gherkins.

BARRY HUMPHRIES'S SALMON, CAPER AND PINK PEPPERCORN FISHCAKES  
tartare sauce.

TOMATO, AUBERGINE AND TAMARIND STEW  
chargrilled country loaf.

CRÈME BRÛLÉE with berry compote.

SPICED APPLE CRUMBLE with custard.

STICKY TOFFEE PUDDING  
with vanilla ice cream.