

Rick Stein

HOXTON COUNTRY LOAF
with salted butter 4.50

KALAMATA MARINATED OLIVES 4.50
DORSET OYSTER MIGNONETTE 4.50

**ANDALUSIAN SHRIMP AND
SPRING ONION FRITTERS** 4.50

starters

GRILLED CORNISH SARDINES
coarsely chopped green herbs. 6.95

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

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

SALT AND PEPPER PRAWNS
served with cucumber, watercress and a
soy and sesame dressing. 13.95

MUSSELS
with black beans, garlic and ginger. 11.95 | Main with chips 21.95

RICK'S SMOKED SALMON
with horseradish cream. 14.50

GRILLED SCALLOPS
with Serrano ham Pardina lentils and persillade butter 17.95

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

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

HALF DOZEN DORSET OYSTERS
served on ice with Cabernet Sauvignon shallot vinegar. 26.00

**PAN-FRIED LAMB KIDNEY'S
ON TOASTED BRIOCHE**
with Sauvignon Blanc, mustard and tarragon.
6.95

ROASTED RED PEPPER AND TOMATO 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

mains

**BARRY HUMPHRIES'S SALMON, CAPER AND PINK
PEPPERCORN FISHCAKES**
tartare sauce. 14.95

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

SEAFOOD GRATIN
cod, prawns and scallop in a white wine and
cream sauce. Emmental and breadcrumb
topping with caramelised apples. 21.95

CHARGRILLED FILLETS OF SEA BASS
with a tomato, butter and vanilla vinaigrette.
24.95

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

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,
cockles and clams. 45.00

CRISP CHINESE PORK BELLY
with jasmine rice, oyster sauce and bok choy.
17.95

10oz RIBEYE STEAK
from Philip Warren, with thin cut chips, lettuce, shallots and
Cabernet Sauvignon vinegar. 33.95
Peppercorn sauce 3.00
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

Rick's classics

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

sides

Buttered new potatoes 3.95

Basmati rice 3.50

Buttered green beans 4.00

Thin cut chips 3.95

Green bean and coconut salad 4.00

Buttered hispi cabbage 4.00

Garden salad with fines herbes 3.50

Baby gem with salad 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 CORNISH SARDINES
coarsely chopped green herbs.

PAN-FRIED LAMB KIDNEY'S
on toasted brioche with Sauvignon Blanc,
mustard and tarragon.

ROASTED RED PEPPER AND TOMATO SOUP

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WHOLE PAN-FRIED TROUT
with crisp ham and new potatoes.
4.95 supplement

ENDERBY SMOKED HADDOCK
Dugléré sauce and new potatoes.

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

TOMATO, AUBERGINE AND TAMARIND STEW
chargrilled country loaf.

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CRÈME BRÛLÉE with berry compote.

CHOCOLATE PAVE
vanilla ice cream, chocolate sauce,
peanut crumb and crystallised peanuts.

SPICED APPLE CRUMBLE with custard.