

# Rick Stein

## OYSTER ROCKEFELLER

Pernod, spinach, tarragon and cayenne butter  
5.00

DORSET OYSTER MIGNONETTE 5.00

## HOXTON COUNTRY LOAF

with salted butter 5.95

KALAMATA MARINATED OLIVES 4.50

## HALLOUMI SAGANAKI

honey, black sesame seeds and oregano 5.95

### starters

#### THAI FISH CAKES

with carrot, shallots, peanuts and a  
sweet and sour dipping sauce 9.95

#### PRAWN COCKTAIL

with avocado and tomato 9.95

#### CUTTLEFISH RISOTTO

black risotto, a recipe I found in Croatia,  
"very black indeed" 11.95

#### MOULES MARINIÈRE

starter 12.50 | main with chips 18.95

#### FISH AND SHELLFISH SOUP

flavoured with tomato, saffron, garlic, red  
peppers, fennel, and a pinch of cayenne  
served with rouille and Parmesan 12.95

#### GAMBAS À LA PLANCHA

chilli, garlic and lemon 14.50

#### CRAB LINGUINE

handpicked white crab meat,  
chilli, garlic and parsley 14.95 | 24.95

#### RICK'S SMOKED SALMON

with horseradish cream. 15.95

#### DORSET OYSTERS CHARENTAISE

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 16.95

#### GRILLED SCALLOPS

with Serrano ham, Pardina lentils  
and persillade butter 19.95

#### 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

### mains

#### FISH AND CHIPS

battered cod with thin chips, mushy peas  
and tartare sauce 20.95

**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.

#### RICK'S CLASSIC FISH PIE

smoked haddock, cod and prawns 22.95

#### HAKE CASSEROLE

with baby onions, bacon and new potatoes 24.95

#### STEAMED FILLETS OF SEA BASS

garlic, ginger and spring onions. Served with  
jasmine rice 25.95

#### INDONESIAN SEAFOOD CURRY

with cod, sea bass, and prawns.  
Served with pilau rice and a green bean  
and grated coconut salad 29.95

#### SHELLFISH RAGOÛT

with mussels, crab, scallop and prawns in a rich  
sauce with linguine and fines herbes 30.95

#### ROASTED TRONÇON 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, cockles  
and clams 60.00

#### GOAN VINDALOO

Aromatic slow braised beef with pilau rice and  
chapati 19.95

#### 10oz RIBEYE STEAK

from Philip Warren, with thin cut chips, lettuce,  
shallots and Cabernet Sauvignon vinegar 35.95  
Add: Peppercorn sauce or Bearnaise sauce 3.95

#### TOMATO, AUBERGINE & TAMARIND STEW

with chargrilled country loaf 15.95

#### VEGETABLE MAKHANAWALA CURRY

basmati rice and chapati 16.95

### sides

Basmati rice 4.50

Buttered new potatoes 5.00

Garden salad with fines herbes 5.00

Thin cut chips 5.00

Buttered green beans 5.95

Green bean and coconut salad 5.95

Buttered seasonal cabbage 5.95

Baby gem salad with cream and  
cabernet sauvignon vinegar 5.95

"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

## CHARITY LUNCH MENU

BAKED GREEK OMELETTE  
with chicory, dill and feta

PORK AND FENNEL ARANCINI

CELERIAC SOUP  
with parsnip crisps, thyme, and olive oil

LA BELLE ETOILE COD FISH CAKES  
with Pimenton

GRILLED BREAM  
with laksa noodles and sambal blachan

FENNEL AND SAUSAGE RAGU  
with tagliatelle

MOUSSE AU CHOCOLAT  
with crème fraîche

CRÈME BRÛLÉE with berry compote

BREAD AND BUTTER PUDDING

### 3 COURSES FOR 19.95

Plus a 2.50 donation to  
Winchester Basics Bank

Available every day, 12pm – 5pm

## 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)



## DESSERTS

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STICKY TOFFEE PUDDING with Cornish vanilla ice cream 8.95

CRÈME BRÛLÉE with spiced berry compote. Perfect with a glass of Sauternes 8.95

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 8.95

CHOCOLATE PAVE chocolate sauce, peanut crumb, crystalised peanuts and vanilla ice cream 8.95

AFFOGATO vanilla ice cream with Frangelico and espresso 7.95

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, Livarot with oat biscuits and beetroot chutney. Perfect with a glass of port or our sweet sake for the more adventurous 12.50

SELECTION OF CORNISH ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, mango, raspberry and lemon and lime 6.95

### THE WINCHESTER PUDDING

Rick has created this dish based on a 1906 recipe, a steamed sponge pudding flavoured with mixed spice, orange, currants and sultanas. Grand Marnier, butterscotch sauce and Cornish clotted cream 8.95

A 50p donation from the sale of each Winchester pudding is given to The Cameron Bespolka Trust.

The Cameron Bespolka Trust is a charity that has been set up in Cameron's memory to inspire young people to love and appreciate animals, in particular birds, nature, and our environment. By experiencing the outdoors first-hand, teenagers can connect with nature and make a difference to our planet. We organize and sponsor outdoor events for young people from every background to help them develop a deeper understanding of our natural world.

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## DESSERT WINES

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MOSCATO D'ASTI, MONCUCCO DOCG,  
FONTANAFREDDA Bottle 30.00

MONBAZILLAC, CHATEAU RAMON, FRANCE 2019  
100ml 8.00 / Bottle 38.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS,  
HUNGARY 100ml 15.30 | Bottle 44.00

SAUTERNES-BARSAC, CYPRES DE CLIMENS FRANCE  
2014 100ml 16.30 / Bottle 52.00

## DIGESTIFS

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BARON DE SIGOGNAC 10 YEARS 25ml 5.25

SOMERSET APPLE BRANDY 25ml 5.75

HENNESSY VS 25ml 5.95 / XO 25ml 9.95

PEDRO XIMENEZ 70ml 7.50

AKASH-TAI SHIRAUUME UMESHU SAKE 70ml 7.75

PORT QUINTA DE LA ROSA TAWNY, PORTUGAL  
70ml 8.00

PORT QUINTA DE LA ROSA VINTAGE 2009 70ml  
20.50

MADEIRA, LEACOCK'S, FULL RICH 70ml 8.90

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## LIQUEURS

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GRAND MARNIER 3.75 | BAILEYS 50ml 5.00

COINTREAU 3.95 | CAMPARI 50ml 3.65

FRANGELICO 3.25 | ESPRESSO TOSOLINI 3.95 |

AMARETTO SALIZA 3.95 | LIMONCELLO 4.25

All measures 25ml unless stated

## AFTER DINNER COCKTAILS

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BRANDY ALEXANDER Hennessey VS, crème de cacao,  
cream and a little nutmeg. 10.50

ESPRESSO MARTINI Belvedere vodka, coffee liqueur  
and espresso. 10.95

THE RICHARDSON Frangelico, amaretto, baileys and  
crème de cacao. 12.00

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## HOT DRINKS from 3.15

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ORIGIN COFFEE. A BLEND OF 50% BRAZILIAN & 50% COLOMBIAN.  
Cappuccino / Latte / Flat White / Americano / Espresso / Macchiato

BIRCHALL LOOSE LEAF TEA.

English Breakfast / Earl Grey / Green Tea / Green Tea & Peach / Camomile Flowers / Triple Mint / Decaf

LIQUEUR COFFEE. 7.00