

Rick Stein

OYSTER ROCKEFELLER
Pernod, spinach, tarragon and cayenne butter 5.00

JERSEY OYSTER MIGNONETTE 5.00

MARGARITA
Agave Blanco Tequila, Cointreau, citrus, agave syrup, sea salt 14.50

OLD FASHIONED
Bourbon, coconut water syrup, Angostura bitters, orange bitters 10.95

BREAD AND OLIVES
Hoxton country loaf with salted butter 5.95

MARINATED KALAMATA OLIVES 4.00

HALLOUMI SAGANAKI
honey, black sesame seeds and oregano 5.95

starters

- SMOKED MACKEREL PATÉ**
with melba toast 9.95
- AMRITSARI COD**
deep-fried cod in a batter of chickpea flour, garlic and ginger with kachumber salad and riata 10.95
- FISH AND SHELLFISH SOUP**
served with rouille, Parmesan and croutons 12.95
- WEST COUNTRY MUSSELS**
with black beans, garlic and ginger.
Starter with country loaf 12.50 | Main with chips 22.95
- GAMBAS À LA PLANCHA**
with chilli, garlic and lemon 14.95
- CRAB LINGUINE**
handpicked white crab meat with chilli, garlic and parsley 14.95 | Main 24.95
- JERSEY OYSTER CHARENNAISE**
a seemingly odd combination - freshly opened rock oysters with hot, spicy sausages 16.95
- GRILLED SCALLOPS**
with Serrano ham, Pardina lentils and persillade butter 19.95
- SASHIMI OF SEA BREEM, SALMON AND SCALLOPS**
with wasabi, pickled ginger and soy dipping sauce. 18.95
- HALF DOZEN OYSTERS**
Jersey oysters served on ice with Cabernet Sauvignon shallot vinegar 30.00
- COARSE PORK TERRINE**
with toasted country loaf and caramelised onion chutney 8.95
- PEA, SORREL AND LETTUCE SOUP** 6.95

mains

- FISH AND CHIPS**
battered cod with thin 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.
- RICK'S CLASSIC FISH PIE**
smoked haddock, cod and prawns. Served with garden peas 22.95
- BREAM FILLETS STEAMED OVER SEAWEED**
fennel and butter sauce 25.95
- HAKE ALLA CARLINA**
with sautéed potatoes 26.95
- INDONESIAN SEAFOOD CURRY**
with cod, bream, and prawns.
Served with pilau rice and a green bean and grated coconut salad 29.95
- SHELLFISH RAGOÛT**
with cockles, crab, clams, mussels and prawns in a rich sauce with linguine and fines herbes 30.95
- WHOLE DOVER SOLE**
à la meunière with noisette butter, served with potatoes 47.50
- 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
- 10oz RIBEYE STEAK**
from Philip Warren, with thin cut chips, cheese makers salad 35.95
- Add: Peppercorn sauce 3.95
Bearnaise sauce 3.95
- GOAN VINDALOO**
Aromatic slow braised beef with pilau rice and chapati 19.95
- CAPONATA**
Sweet and sour aubergine with tomatoes, celery and olives, with toasted country loaf 15.95
- VEGETABLE MAKHANAWALA CURRY** basmati rice and chapati 16.95

sides

- Buttered new potatoes 5.00
- Buttered green beans 5.95
- Garden salad with fines herbes 5.00
- Thin cut chips 5.00
- Buttered savoy cabbage 5.95
- Green bean and coconut salad 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

Rick's Set Lunch Menu

PEA, LETTUCE AND SORREL SOUP

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SAUTÉED SOLE SPAGHETTI
with Kashmiri chilli and garlic

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LEMON TART
crème fraîche

3 COURSES 17.50
MONDAY - FRIDAY | 12PM - 6PM

SET MENU

2 COURSES 21.95 | 3 COURSES 26.95
Our set menu is available for lunch and dinner Monday - Thursday, and for lunch Friday - Sunday until 5pm.

AMRITSARI COD
deep-fried cod in a batter of chickpea flour, garlic and ginger with kachumber salad and riata

COARSE PORK TERRINE
with toasted country loaf and beetroot chutney

PEA, SORREL AND LETTUCE SOUP

SALMON FISHCAKES
Sorrel, caper and lemon dressing with watercress

DUCK TAGLIATELLE
rich ragu of braised duck

CAPONATA
sweet and sour aubergine with tomatoes, celery and olives, with toasted country loaf

HAKE ALLA CARLINA
with sautéed potatoes 8.00 supplement

CHOCOLATE PAVE
vanilla ice cream, peanut crumb and crystallised peanuts

CRÈME BRÛLÉE
with berry compote

BREAD AND BUTTER PUDDING
with custard



DESSERTS

STICKY TOFFEE PUDDING with Cornish vanilla ice cream. 8.95

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

CHOCOLATE PAVÉ vanilla ice cream, chocolate sauce, peanut crumb and crystalised peanuts. 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

We are supporting Winchester Basics Bank. Winchester Basics Bank provides emergency food and clothing to people in Winchester and the surrounding area. During holiday periods they also supply food to families who normally get free school meals and they support other local food charities targeted at low income households.

A 50p donation from the sale of each Winchester pudding is given to Winchester Basics Bank.

DESSERT WINES

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
2016 100ml 16.30 / Bottle 52.00

DIGESTIFS

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 SHIRAUME 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

LIQUEURS

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

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

ESPRESSO MARTINI Belvedere vodka, coffee liqueur
and espresso. 10.95

CHOCOLATE MARTINI Vodka, Bailey's, crème de
cacao, chocolate sauce 11.50

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

HOT DRINKS from 3.15

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

STARTERS

Celeriac soup 3.95

Grilled prawns with salad 4.95

MAINS

Cod and chips. 6.95

Crab linguine 6.95

Moules marinière 6.95

DESSERTS

Ice cream selection 4.00

Chocolate brownie 4.00