

Rick Stein

OYSTER ROCKEFELLER

Pernod, spinach, tarragon and cayenne butter
5.00

DORSET OYSTER MIGNONETTE

5.00

ESPRESSO MARTINI

Vodka, Kahlúa, coffee, spiced chocolate bitters,
demerara sugar syrup, sea salt 10.95

OLD FASHIONED

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

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 PATE

with melba toast 9.95

AMRITSARI COD

deep-fried cod in a batter of chickpea flour, garlic
and ginger sprinkled with chat masala 10.95

CUTTLEFISH RISOTTO

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

FISH AND SHELLFISH SOUP

served with rouille, Parmesan and croutons
12.95

MUSSELS

with black beans, garlic and ginger with country
loaf 12.95 / Main with chips 22.95

GAMBAS À LA PLANCHA

chilli, garlic and lemon 14.50

CRAB LINGUINE

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

RICK'S SMOKED SALMON

with horseradish cream 15.95

DORSET OYSTER CHARENNAISE

a seemingly odd combination - freshly opened
rock oysters with hot, spicy sausages. The idea is
that you eat an oyster, 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 OYSTERS

Dorset rock oysters served on ice with Cabernet
Sauvignon shallot vinegar 30.00

COARSE PORK TERRINE

with toasted country loaf and
beetroot chutney 8.95

CELERIAC SOUP

With celeriac crisps, thyme, and olive oil 6.95

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

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

ENDERBY SMOKED HADDOCK

Dugléré sauce and new potatoes 25.95

BREAM FILLETS STEAMED OVER SEAWEED

fennel and butter sauce 25.95

HAKE BEER AND BACON

with savoy cabbage 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

a 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, lettuce,
shallots and Cabernet Sauvignon vinegar 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

Savoy cabbage 5.95

Green bean 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

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.

MUSSELS

with black beans, garlic and ginger
with country loaf

CHICKEN SATAY

With kecap manis, lime leaves and
cracked black pepper

CELERIAC SOUP

with celeriac crisps, thyme, and olive oil

SALMON FISHCAKES

sorrel and watercress

DUCK TAGLIATELLE

rich ragu of braised duck

TOMATO, AUBERGINE AND TAMARIND STEW

with char-grilled country loaf

BREAM FILLETS OVER SEAWEED

fennel and butter sauce
8.00 supplement

CHOCOLATE PAVE

vanilla ice cream, chocolate sauce, peanut crumb
and crystalised 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