

HOXTON COUNTRY LOAF
with salted butter 3.95

KALAMATA MARINATED OLIVES 4.50

DORSET OYSTER MIGNONETTE 4.50

ANDALUSIAN SHRIMP AND
SPRING ONION FRITTERS 4.50

PAU BHAJI
toasted country loaf and green
chilli chutney. 3.95

starters

GRILLED WHOLE CORNISH SARDINES
coarsely chopped green herbs. 7.95

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

GRILLED PRAWNS WITH OUZO
tomato, chilli and feta. 13.95

MOULES MARINERE
starter 9.95 | Main with chips 18.95

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

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

WATERCRESS AND POTATO SOUP
with garlic croutons. 7.50

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

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

GRILLED FILLETS OF SEA BASS
hot, sour and sweet sauce. Bok choi,
cashew nuts. 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,
scallops, mussels, cockles and clams. 50.00

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

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

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

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 CORNISH SARDINES
coarsely chopped green herbs.

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

POTATO AND WATERCRESS SOUP
with garlic croutons.

GRILLED FILLETS OF SEA BASS
hot, sour and sweet sauce. Bok choi, cashew nuts
4.95 supplement

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

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

TOMATO, AUBERGINE AND TAMARIND STEW
chargrilled country loaf.

CRÈME BRÛLÉE with berry compote.

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

STRAWBERRIES AND CORNISH CLOTTED CREAM

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