

RICK STEIN'S *café*

BREAD AND OLIVES

Combeshead sourdough with salted butter and marinated kalamata olives. 4.50

"We tend to bake our bread a bit dark because that's where the flavour is. It's a fine line between caramelised and burnt."
Ben Glazer Head Baker

Drop in for breakfast or a cake with a mid-morning cappuccino, for lunch with many dishes designed to be light and healthy, or for dinner to enjoy our à la carte menu. Our three-course set menu can also be enjoyed for lunch or dinner.

STARTERS

BUTTERNUT SQUASH AND THYME SOUP 5.95

VIETNAMESE POACHED CHICKEN SALAD

With cucumber, mint, coriander, peanut and sesame seed. 6.95

THAI FISH CAKES

With a sweet and sour cucumber dipping sauce. 7.95

CRISP SMOKED MACKEREL SALAD

With sliced shallots, carrot, apple, basil, peanuts and bird's eye chillies. 8.95

SALT AND PEPPER PRAWNS

Served with cucumber, spinach and a soy and sesame dressing. 10.95

MOULES MARINIÈRE

'Funnily enough, I haven't done a recipe for moules marinière for ages – not since my first book.' 9.95

VEGETABLE PHO

Vegetable pho broth with wild mushrooms, pak choi, spring onions, chilli, beansprouts, mint, coriander and rice noodles. 5.95

MAPLE ROASTED PUMPKIN SALAD

Served with rocket, dukkah, walnuts and feta cheese. 6.95

MAINS

COD FISH CAKES

With mixed leaf salad and aioli. 14.95

PONDICHERRY COD CURRY

A fragrant cod curry from southern India served with basmati rice. 15.95

HAKE WITH BEER, BACON AND SAVOY CABBAGE 17.95

PAN FRIED SEA BASS FILLET

With hot sweet chilli sauce, served with pak choi and cashew nuts. 22.95

SRI LANKAN CASHEW NUT CURRY

Lightly spiced Sri Lankan curry with coconut milk, served with basmati rice. 15.95

CHICKEN NOODLE SOUP WITH YELLOW BEAN SAUCE

Slices of poached chicken, pak choi, sugar snaps in a chicken broth with a hot, sweet, sour and spicy sauce. 15.95

CHARGRILLED RUMP STEAK

10oz rump steak - From butcher Philip Warren, Launceston, served with rocket and thin cut chips. 22.95.

3 courses for £26.95

Choose a starter, main course and dessert. Available every day for lunch and dinner.
Supplements: steak £5, sea bass £5, cheese £2.

SIDES

BUTTERED POTATOES 3.50

THIN CUT CHIPS 3.50

GREEN BEAN SALAD

Split green beans with garlic and fried breadcrumbs. 4.00

GARDEN SALAD 4.00

KALE 4.00

Please ask for information on allergens

A discretionary service charge of 12.5% will be added to your bill.

COCKTAILS

RHUBARB ROYALE 9.95 | BELLINI 8.95 | MANGO MARTINI 8.50 | WHITE LADY 6.95
 COSMOPOLITAN 8.95 | SPICED APPLE DAIQUIRI 8.95 | PASSION-CHILLI MARGARITA 8.95

OUR FAVOURITE SPIRITS

RICK STEIN & TARQUIN'S GIN 5.75 | BOXER GIN 3.75 | BOMBAY SAPPHIRE GIN 4.25
 ABSOLUT VODKA 3.75 | DOORLY'S DARK OR WHITE RUM 3.75

BEER

PERONI (5.1%) 4.50 | ASAHI (5.2%) 4.50 | HARBOUR IPA (5%) 4.75 | OFFSHORE PILSNER (4.8%) 4.25 |
 DOOM BAR (4.3%) 4.95 | CHALKY'S BITE (6.8%) 4.95 | KOREV (4.8%) 4.95 | CORNISH ORCHARDS

CHAMPAGNE & SPARKLING WINES

	Glass	Bottle
PROSECCO SPUMANTE, ERA ORGANIC, DOC TREVISO ITALY	8.20	39.50
CAMEL VALLEY SPARKLING ROSÉ, CORNWALL Bob and Sam Lindo have won countless awards for their sparkling rosé grown just along the Camel River in Cornwall. We are immensely proud to have listed their wonderful fizz for the last 20 years.		65.00
RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV	13.00	65.00

WHITE WINE

	175ml	500ml	750ml
VERMENTINO, LES ARCHÈRES, IGP PAYS D'OC, FRANCE 2019 Bright, crisp and refreshing. I've wanted a good value Vermentino on our list for years. I'm thrilled to find one that over-delivers on flavour	5.80	15.20	21.95
CARA BLANCO, GARNACHA CHARDONNAY, SOBRE LIAS ROSCA, CARINENA, SPAIN 2019	6.30	16.60	24.00
RICK STEIN'S SPANISH WHITE, VERDEJO, GALICIA, SPAIN 2019	7.90	20.70	30.00
FIANO, LUNATE, SICILY ITALY 2019	7.40	19.30	28.00
CHENIN BLANC 'SECATEURS', AA BADENHORST, SWARTLAND, SOUTH AFRICA 2019 Adi is a total a legend in the Swartland, his 'Secateurs' Chenin Blanc is the gateway wine into the amazing new wave of South African wine. The wine totally over-delivers of crystalline apricot and pineapple fruit. Perfect with mussels.	8.20	21.40	31.00
XANADU EXMOOR DRIVE CHARDONNAY, MARGARET RIVER AUSTRALIA 2018	10.30	26.90	39.00
SAUVIGNON BLANC, WYEBROOK ESTATES, MARLBOROUGH, NEW ZEALAND 2018	10.30	26.90	39.00
RICK STEIN'S WHITE BURGUNDY, MÂCON, FRANCE 2019 This nutty, buttery and complex wine is fleshy and ripe, but with a wonderful citrus freshness and a touch of oak. It's a fresh, thirst-quenching celebration for people who love the world's best Chardonnays. - Charlie.	12.60	33.10	43.00

ROSÉ WINE

LE TUFFEAU ROSE, GRENACHE AND SYRAH, PUICHERIC FRANCE 2019	6.60	17.20	25.00
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RED WINE

LES ARCHERES CARIGNAN, IGP PAYS DE L'HERAULT, FRANCE 2019	5.80	15.20	21.95
SANGIOVESE ERA IGT CANTINE VOLNI MARCHE ITALY 2018	6.30	16.60	24.00
GARNACHA, CAMPO CASTILLO, SPAIN 2019	7.60	20.00	29.00
GARNACHA, DE LOS TIERRA SANTOS, EXTRAMADURA 2017	7.60	20.00	29.00
RIOJA CRIANZA, AZABACHE, SPAIN 2016	7.90	20.70	30.00
MALBEC CLASSICO, KAIKEN, MENDOZA, ARGENTINA 2018	8.20	21.40	31.00
BELLA FIORE, TENUTA IGT VENETO, ITALY 2016 Silk, silk, silk and ridiculously smooth. This is my go-to crowd pleasing red, full of bright blackcurrant.	9.20	24.10	35.00
PINOT NOIR, JAMES BRYANT HILL ESTATE, CALIFORNIA, USA 2016 How is it that Californian Pinot is just so pleasurable? I want to use the words opulent, easy and rounded.	10.30	26.90	39.00

Wines by the glass also available in 125ml/ 250ml measures.

Please ask for information on allergens

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DESSERTS

CORNISH ICE CREAMS AND SORBETS

From Treleavens 6.95.

SUNKEN CHOCOLATE CAKE

With clotted cream 6.95.

LEMON POSSET WITH STRAWBERRY COMPOTE 6.95.

AFFOGATO

Treleavens vanilla ice cream with frangelico and espresso 6.95.

STICKY TOFFEE PUDDING

With cornish clotted cream 7.50.

CHEESECAKE WITH BERRY COMPOTE 7.95.

CHEESE

Colston Bassett Stilton served with biscuits, toasted walnuts and honey. 8.95.

(A £2 supplement will apply when taking the 3 course set menu)

DESSERT WINE (100ml)

Domaine de Grange Neuve, 2017 Monbazillac 7.50

PORT (70ml)

Quinta de la Rosa 2015 LBV 5.95

SHERRY (70ml)

Pedro Ximenez 4.95

East India 4.95

Puerto Fino 4.95

COCKTAIL & LIQUEUR COFFEE

Espresso Martini 9.95 / Irish coffee 7.00 / Amaretto coffee 7.00 / Espresso liqueur coffee 7.00 / Baileys coffee 7.00

Truffles

Chocolate & kahlua - Dark chocolate & amaretto £2.50
Perfect with a coffee.

Please ask for information on allergens.

BREAKFAST

JUICES AND SMOOTHIES

FRESH ORANGE JUICE £3.25

MANGO AND LIME SMOOTHIE £3.50

BANANA SMOOTHIE £3.50

BERRY COMPOTE with vanilla yoghurt and toasted oats £4.50

PORRIDGE chunky porridge oats and a fruit compote with golden syrup or honey. £4.50

FULL ENGLISH streaky bacon, sausage, tomato, mushrooms, black pudding and Clarence Court fried egg. £8.95

TOASTED BREADS and preserves. £4.50

FRESH WAFFLES

Rhubarb jam £5.95 | Caramelised banana, hazelnuts and chocolate £5.95 | Streaky bacon and maple £6.95.

HUEVO A LA FLAMENCO egg with tomato, chorizo and serrano ham, toasted sourdough.
'A dish from my Long Weekends to Cadiz' £7.50

SMOKED SALMON scrambled eggs, red onion and capers with toasted bread. £10.95

EGGS BENEDICT poached eggs on a toasted sourdough bread with hollandaise sauce £7.50. Add bacon for £1.25

CRISP BACON BUTTY crisp streaky bacon in a toasted bread £4.75.

OMELETTE ARNOLD BENNET a classic omelette made with Clarence court eggs smoked haddock and Parmesan cheese £8.95

CRUSHED AVOCADO on toasted sourdough £8.50. Add bacon for £1.25

GRILLED KIPPER with butter, lemon and parsley. £9.95

Please ask for information on allergens.

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CHILDREN'S MENU

STARTERS

Butternut squash and thyme soup with olive oil . 3.95

Sourdough bread with cucumber sticks and hummus. 3.95 Moules
marinière. 4.95

MAINS

Fish cake with mixed leaves. 6.95

Fish and chips with garden peas and homemade tartare sauce. 6.95

Rump steak and thin chips. 8.95

DESSERTS

Sticky toffee pudding with clotted cream. 4.00

Chocolate brownie with clotted cream and hot fudge sauce. 4.00