

# RICK STEIN'S *café*

Sample menu

BOOK

## BREAD AND OLIVES

Coombeshead Farm sourdough with salted butter and marinated Kalamata olives. 4.50

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 or a three-course set menu.

## STARTERS

### VIETNAMESE POACHED CHICKEN SALAD

With cucumber, mint, coriander, peanuts and sesame seeds. 6.95

### THAI FISH CAKES

With a sweet and sour cucumber dipping sauce. 7.95

### CRISP SMOKED MACKEREL SALAD

With sliced shallots, carrot, kohlrabi, 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

### SCALLOPS

With soy, ginger and coriander. 12.95

### VEGETABLE PHO

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

### PANZANELLA

A bread, tomato and olive oil salad from Tuscany. 6.95

## MAINS

### COD FISH CAKES

With mixed leaf salad and aioli. 14.95

### HAINANESE CHICKEN RICE - KHAO MAN GAI

Slices of poached chicken on jasmine rice served with a ginger and chilli dipping sauce and chicken broth. "A dish I would cross continents for. It appears in various forms all over the Far East". 15.95

### PONDICHERRY COD CURRY

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

### MOULES FRITES

Westcountry mussels and thin cut chips. 16.95

### GRILLED HAKE

Spring onion mash and soy butter sauce 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

### CHARGRILLED RUMP STEAK

10oz rump steak - From butcher Philip Warren, Launceston, served with rocket and thin cut chips. 22.95. Add peppercorn sauce 3.00.

3 courses for £26.95

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

## SIDES

BUTTERED POTATOES 3.50

SEASONAL CABBAGE 4.00

GREEN BEAN SALAD

Split green beans with garlic and fried breadcrumbs. 4.00

THIN CUT CHIPS 3.50

GARDEN SALAD WITH FINES HERBES 4.00

PADRON PEPPERS 5.00

## COCKTAILS

RHUBARB ROYALE 9.95 | BELLINI 8.95 | WHITE LADY 6.95 | MANGO MARTINI 8.50  
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  
ELEMENT 29 VODKA 3.75 | DOORLY'S DARK OR WHITE RUM 3.75

## BEER & CIDER

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

## CHAMPAGNE & SPARKLING WINES

PROSECCO LA TORDERA 'ALNE' MILLESIMATO EXTRA DRY DOC, TREVISO  
Glass 7.90 | Bottle 39.50

CAMEL VALLEY SPARKLING ROSÉ, CORNWALL  
Bottle 65.00

RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV  
Glass 13.00 | Bottle 65.00

## WHITE WINE

GARGANEGA, TORRE DEL FALASCO, IGP VENETO, ITALY 2018  
175ml 5.80 | | 500ml 15.20 | Bottle 22.00

SAUVIGNON BLANC, LE TUFFEAU, IGP D'OC, FRANCE 2018  
175ml 6.80 | | 500ml 17.90 | Bottle 26.00

PINOT GRIGIO 'VILLA FIORE', IGP VENEZIA-GIULIA, ITALY 2018  
175ml 7.60 | | 500ml 20.00 | Bottle 29.00

RICK STEIN'S SPANISH WHITE, VERDEJO, CASTILLA Y LEÓN, SPAIN 2018  
175ml 7.60 | | 500ml 20.00 | Bottle 29.00

CHENIN BLANC 'SECATEURS', AA BADENHORST, SWARTLAND, SOUTH AFRICA 2019  
175ml 7.90 | | 500ml 20.70 | Bottle 29.00

MUSCADET SÈVRE ET MAINE SUR LIE, GADAI PÈRE ET FILS, LOIRE, FRANCE 2018  
Bottle 32.00

SAUVIGNON BLANC, WYEBROOK ESTATES, MARLBOROUGH,  
NEW ZEALAND 2018  
175ml 8.40 | | 500ml 22.10 | Bottle 32.00

RICK STEIN'S WHITE BURGUNDY, MÂCON, FRANCE 2018  
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.  
175ml 8.40 | | 500ml 22.10 | Bottle 32.00

## RED WINE

RICK STEIN'S SPANISH RED, GARNACHA, CAMPO DE BORJA SPAIN 2018  
Rick and Charlie worked together to select this wine to match with the flavours he encountered on his journey through Spain. A delicious, juicy and ripe Spanish red made.  
175ml 6.80 | | 500ml 17.90 | Bottle 25.00

MALBEC CLASSICO, KAIKEN, MENDOZA, ARGENTINA 2018  
175ml 6.80 | | 500ml 17.90 | Bottle 25.00

BELLA FIORE, TENUTA IGT VENETO, ITALY 2016  
175ml 7.60 | | 500ml 20.90 | Bottle 29.00

PINOT NOIR, JAMES BRYANT HILL ESTATE, CALIFORNIA, USA 2016  
175ml 9.20 | | 500ml 24.90 | Bottle 35.00

## 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 walnut bread. £10.95

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

**CRISP BACON BUTTY** crisp streaky bacon in a toasted sandwich £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

Please ask for information on allergens.

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

## DESSERTS

LEMON POSSET AND STRAWBERRY COMPOTE 6.95

CORNISH ICE CREAMS AND SORBETS

From Treleavens 6.95.

STICKY TOFFEE PUDDING

With Cornish clotted cream 7.50.

SUNKEN CHOCOLATE CAKE

With clotted cream 6.95.

AFFOGATO

Treleavens vanilla ice cream with Frangelico and espresso 6.95.

CHEESECAKE WITH BERRY COMPOTE 7.95.

CHEESE

Colston Bassett Stilton with toasted walnuts and honey 8.95.

TRUFFLES

Apricot & almond and chocolate & brandy. £2.50

Perfect with a coffee.

**DESSERT WINE** (100ml)

Domaine de Grange Neuve, 2016 Monbazillac 7.50

Samos vin doux 2017 white muscat, Greece 9.95

**PORT** (70ml)

Quinta de la Rosa LBV 5.95

Quinta de la Rosa 10-year-old tawny port 6.45

**COCKTAIL & LIQUEUR COFFEE**

Espresso Martini 9.95 / Irish coffee 7.00 / Amaretto coffee

7.00 / Espresso liqueur coffee 7.00 / Baileys coffee 7.00



# Pink Skin

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## STARTERS

- Tomato tapenade soup 3.95
- Moules marinière 4.95
- Carrot and cucumber dipping sticks 3.95

## MAINS

- Fish cakes with mixed leaves 6.95
- Fish and chips with garden peas and homemade tartare sauce 6.95
- 4oz Rump steak with thin chips 8.95

## DESSERTS

- Jelly and ice cream 4.00
- Sticky toffee pudding 4.00
- Chocolate brownie with hot fudge sauce and clotted cream 4.00

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Available for under 12s.  
Children are welcome to have dishes from our à la carte menu  
in a smaller portion where possible.

Please ask us for information on allergens.

## VEGAN MENU

### STARTERS

ASPARAGUS DIJONNAISE 9.95

TOMATO, AUBERGINE AND TAMARIND STEW with  
sourdough. 6.95

SUMMER SALAD of pea, radish and lentils. 7.95

### MAINS

ROASTED COURGETTE red onion, thyme and coco beans. 12.95

TEMPURA VEGETABLES with a Thai dipping sauce. 13.95

CASHEW NUT CURRY lightly spiced Sri Lankan curry with  
coconut milk. Served with basmati rice and kachumber salad. 15.95

### DESSERTS

BLACK RICE PUDDING with mango sorbet. 6.95

AFFOGATTO ice cream with Frangelico and espresso. 7.95