

# Rick Stein

<b>STEIN'S GIN HIGHBALL</b> Stein's Tarquin's Gin, pineapple, Fever Tree lemon tonic 13.50	<b>CLOVER CLUB</b> Belvedere Blackberry and Lemongrass, Cecchi rosa, Lemon and Honey Water 15.00	<b>PEACH AND JASMINE SPRITZ</b> Belvedere Vodka, Aperol, Lemon Juice White Peach and Jasmine Soda 13.50
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## APPETISERS

SALT COD FISH CAKES a recipe from Houria Café, featured on Rick Stein's Food Stories (381kcal) 5.50  
PADRON PEPPERS with olive oil and sea salt (367 kcal) 6.00  
HALLOUMI SAGANAKI fried in olive oil, sprinkled with black sesame seeds and oregano and drizzled with honey (931 kcal) 6.75  
BREAD AND OLIVES Coombeshead sourdough, with marinated Kalamata olives (778 kcal) 6.95  
JAMÓN IBÉRICO DE BELLOTA (90 kcal) 10.95  
DORSET OYSTERS from Brownsea Island served on ice with lemon and chilli, lime and coriander dressing (58 kcal 1x) three/six 16.50/33  
EXMOOR CAVIAR with blinis and crème fraîche 10g (56 kcal) 39.50

## CELEBRATING UNSUNG SEAFOOD

We're championing the unsung fish and shellfish of the British Isles, prepared in classic dishes you know and love. Discover something new...

APPETISER: RAZOR CLAM AND PRAWN TOAST sesame prawn toast with an underappreciated shellfish twist, razor clams 6.50

MAIN: CUTTLFISH BOLOGNESE Bolognese, but not as you know it. Delicate ribbons of cuttlefish replace the traditional pasta, paired with a rich tomato ragù that's made with tender, flavourful pieces of the cuttlefish.mushrooms 19.95



## STARTERS

GRILLED MACKEREL with beef tomatoes, tapenade and crispy basil (388 kcal) 9.95  
GRILLED SARDINES with coarsely chopped green herbs (396 kcal) 9.95  
FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers and a pinch of cayenne served with rouille, croutons and Parmesan (451 kcal) 13.95  
CRAB LINGUINE with chilli, garlic and parsley (410 kcal) 16  
DEEP FRIED COCONUT PRAWNS coated in coconut and panko with papaya dip (1224 kcal) 16.95  
SEARED TUNA GUACAMOLE with spring onion, chilli, and soy dressing (169 kcal) 18  
SCALLOPS with ginger, soy, coriander (138 kcal) 22.95  
SASHIMI OF SCALLOP TUNA AND SALMON with pickled ginger, wasabi and soy dipping sauce (138 kcal) 24  
GOATS' CHEESE SOUFFLÉ with lambs' lettuce (493 kcal) 15.95

## MAINS

FISH AND CHIPS cod deep-fried, with chips, mushy peas, and tartare sauce (1907 kcal) 23.95  
**(One Feeds Two)** Every time you order fish and chips, we donate a school meal to a child in poverty  
PAN FRIED HAKE with sauce verte and butter beans (606 kcal) 28.95  
CHARGRILLED TUNA STEAK with salsa verde, rocket salad and fries (1297 kcal) 29.95  
GRILLED SEA BASS with hot, sweet chilli sauce, roasted peanuts and pak choi (kcal 879) 30.95  
INDONESIAN SEAFOOD CURRY with cod, sea bass, and prawns with pilau rice and a green bean, grated coconut salad (1473 kcal) 33.50  
MONKFISH pan-fried with garlic and fennel (1522 kcal) 40.95  
TRONÇON OF TURBOT WITH HOLLANDAISE turbot in the English Style, simple and probably a nicer way of eating with this wonderful fish than anything more elaborated (1104 kcal) 50  
DOVER SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan, served with beurre noisette (1564 kcal) 54.95  
8OZ RIB EYE STEAK from Philip Warren Butchers, Launceston, with thin cut chips and a salad of baby gem lettuce, shallots and cream with Cabernet Sauvignon vinaigrette (1669 kcal) 36.95  
RISOTTO PRIMAVERA with green vegetables (378 kcal) 17.95

## RICK'S SPECIAL

CORNISH CRAB, SWEET TOMATOES AND AVOCADO WITH SUMMER FLOWERS  
with peas, celeriac and watercress garnished with edible flowers. Deliciously paired with a taster glass (50 ml) of Krug Champagne 49.95  
*'I do think Cornish crab and Krug Champagne work very well together' Rick*

## SIDES

TOMATO AND SHALLOT SALAD (132 kcal) 5.95  
CORNISH SUMMER KALE (175 kcal) 6.50  
MINTED NEW POTATOES (307 kcal) 5.95  
BUTTERED SPINACH (147 kcal) 6.50  
TENDERSTEM BROCCOLI (144 kcal) 7.95  
GARDEN SALAD (132 kcal) 5.95  
THIN CHIPS (1475 kcal) 5.95  
BUTTERED GREEN BEANS (182 kcal) 6.50

## GIFT CARDS

Delight friends and family with a Rick Stein gift card, redeemable in all our restaurants, rooms, cookery school, shops and online.





## DESSERTS

STRAWBERRY SORBET with Chantilly cream and langue de chat - as seen on Rick Stein's Food Stories

(168 kcal) 7.95

PROFITEROLES served with dark chocolate sauce (315 kcal) 9.95

RHUBARB TRIFLE (245 kcal) 9.95

STICKY TOFFEE PUDDING with Cornish clotted cream (1053 kcal) 9.95

CHOCOLATE CRÈME BRÛLÉE (258 kcal) 11.50

HAZELNUT AND CHOCOLATE DACQUOISE (517 kcal) 11.50

A SELECTION OF ICE CREAMS vanilla, strawberry, salted caramel, rocky road or chocolate chip cookie -

3x scoops (591 kcal) 10.50

### A SELECTION OF CHEESES

Finn, Roquefort and Vintage Cheddar - (558 kcal) 12.95

Served with beetroot chutney and sourdough crackers

## DESSERT WINE

MONBAZILLAC, CHATEAU RAMON, GRANGE NEUVE, FRANCE, 2018 (100 ML) 12

BRACHETTO D'ACQUI DOGG, CONTERO, ITALY 2019 (100 ML) 15.75

SAUTERNES BARSAC, CYPRES DE CLIMENS, FRANCE, 2016 58

MORRIS OF RUTHERGLEN, MUSCAT, AUSTRALIA, NV 69

## DIGESTIFS

### SHERRY

PEDRO XIMENEZ, BELLA LUNA, SPAIN (sweet) 7.50

MANZANILLA PAPIRUSA, LUSTAU, SPAIN (dry) 7.70

AMONTILLADO LOS ARCOS, LUSTAU, SPAIN (dry) 8

### PORT

QUINTA DE LA ROSA 10-YEAR-OLD TAWNY 12

QUINTA DE LA ROSA VINTAGE 2009 20.50

MADEIRA TINTA NEGRA, MILES, RICH, PORTUGAL NV 8.90

## HOT DRINKS

TEA 3.75

EXPRESSO 3.50

AMERICANO 4.00

LATTE 4.00

CAPPUCCINO 4.00

FLAT WHITE 4.00

LIQUER COFFEE 8.00

Please ask for information on allergens.

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