

Rick Stein

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| STEIN'S GIN HIGHBALL Stein's Tarquin's Gin, pineapple, Fever Tree lemon tonic 13.50 | CLASSIC MARGARITA Tequila, Triple Sec and lime juice 14.50 | PEACH AND JASMINE SPRITZ Belvedere Vodka, Aperol Spritz, lemon juice, white peach and Jasmine soda 13.50 |
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APPETISERS

- COURGETTE FLOWERS with sweet and sour dipping sauce (82 kcal) 6.50
HALLOUMI SAGANAKI fried in olive oil, sprinkled with black sesame seeds, 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

STARTERS

- GRILLED MACKEREL with beef tomatoes, tapenade and crispy basil (199 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 (195 kcal) 16
SCALLOPS with ginger, soy, coriander (138 kcal) 22.95
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
SASHIMI OF SCALLOP TUNA AND SALMON with pickled ginger, wasabi and soy dipping sauce (138 kcal) 24
OYSTERS CHARANTAISE a seemingly odd combination – freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage and then a good gulp of cold white wine (577/736 kcal) three/five 19.00 /30.00
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
CHARGRILLED TUNA STEAK with salsa verde, rocket salad and chips (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 in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate (1104 kcal) 50
WHOLE DOVER SOLE GRILLED with rock salt and lime (1280 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
SPAGHETTI ALLE ZUCCHINE with mascarpone and rosemary (1054 kcal) 18.50

SIDE

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