

PROSECCO ROYALE

Choose a flavour from our Briottet range of liqueurs; we particularly like the Green Apple
10.25

DORSET OYSTERS 5.95 | 49 Kcal
SOURDOUGH AND OLIVES 6.95 | 778 Kcal
PADRON PEPPERS 5.00 | 357 Kcal
HALLOUMI SAGANAKI 5.95 | 636 Kcal
YOVEN'S DHAL FRITTERS 5.50 | 135 Kcal

MARLBOROUGH 42

Our house cocktail made with Ramsbury Gin, lemon, and Rick Stein Champagne.
We proudly support Charlie's Charity donating 50p from every drink
13

starters

GRILLED SARDINES
with tomato and thyme
9.95 | 430 Kcal

FISH AND SHELLFISH SOUP
flavoured with tomato, saffron, garlic, red peppers, fennel, and a pinch of cayenne, with rouille, croûtons and Parmesan
13.95 | 451 Kcal

SCALLOPS IN THE HALF SHELL
with soy and ginger
20.95 | 406 Kcal

SALT AND PEPPER PRAWNS
with salad
15.95 | 1724 Kcal

DEVILLED KIDNEYS
on sourdough
10.50 | 576 Kcal

HAM HOCK TERRINE
with beetroot chutney
8.95 | 576 Kcal

MAPLE ROASTED PUMPKIN
with mixed leaves, dukkah and feta
9.95 | 383 Kcal

LEEK AND POTATO SOUP
with Hoxton sourdough
7.50 | 613 kcal

GIFT CARDS

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



mains

Rick's classics

FISH AND CHIPS

battered cod served with chips, peas, and tartare sauce
22.95 | 1341 Kcal

One Feeds Two

Every time you order fish and chips we donate a school meal to a child in poverty.

INDONESIAN SEAFOOD CURRY

sea bass, cod, and prawns. Served with basmati rice and a green bean and grated coconut salad
32.00 | 1522 Kcal

ROAST TRONÇON OF TURBOT WITH HOLLANDAISE SAUCE

in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. Served with new potatoes
50.00 | 1106 Kcal

CRAB LINGUINE

handpicked white crab meat with chilli, garlic, parsley and olive oil
26.95 | 791 Kcal

WHOLE GRILLED SCORED PLAICE

red peppers, chilli, garlic and oregano
26.95 | 775 Kcal

GRILLED HAKE

with spring onion mash and soy butter
27.95 | 688 Kcal

SEA BASS BEURRE BLANC

with spinach and new potatoes
29.95 | 642 Kcal

LA MOUCLADE MUSSELS

with Hoxton sourdough
24.95 | 838 Kcal

8OZ RIBEYE STEAK

From Phillip Warren, Launceston. Served with thin chips and a salad of cos lettuce, shallots, cream with a Cabernet Sauvignon vinaigrette
34.95 | 1249 Kcal

CHICKPEA CURRY

with basmati rice
14.95 | 637 Kcal

sides

GLAZED CARROTS 5.95 | 241 Kcal

KALE with confit shallot 5.95 | 87 Kcal

BUTTERED POTATOES 5.95 | 380 Kcal

THIN CUT CHIPS 5.95 | 592 Kcal

HISPI CABBAGE with soy and mirin 6.50 | 215 Kcal

"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

FESTIVE MENU

22nd November – 30th December*

LUNCH: 2 COURSES £36 & 3 COURSES £39

DINNER: 3 COURSES £39

Available Wednesday to Saturday 12pm – 9pm
and Sunday 12pm – 3pm

POACHED QUENELLES OF GURNARD with a shellfish sauce

GOATS' CHEESE AND THYME SOUFFLÉ

WARM SALAD OF PIGEON with watercress and potatoes

BETROOT CURED SALMON with cucumber and apple pickle

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SALMON EN CROÛTE with tarragon butter and spinach

CARROT, BETROOT AND ONION TARTE TATIN

DUCK CONFIT with pommes Anna, braised red cabbage

GRILLED HAKE on pommes sarladaise with truffle oil

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CHRISTMAS PUDDING with brandy ice cream

TIRAMISU

APPLE AND CINNAMON STRUDEL with custard

PANNA COTTA with poached pears

*Excluding Christmas Day and Boxing Day