



JERSEY OYSTERS  
from Brownsea Island 49 Kcal  
5 each

EXMOOR CAVIER  
Cornish Salted Baerii 107 Kcal  
35

SALT COD FISHCAKES 5 1040 Kcal  
CHORIZO CROQUETAS 5 257 Kcal  
HALLOUMI SAGANAKI 5.95 489 Kcal  
SOURDOUGH AND OLIVES 6.75 778 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 430 Kcal  
with coarsely chopped green herbs 9.95

BATTERED MACKEREL 1189 Kcal  
with mayonnaise, chilli sauce and pico de gallo  
10.95

MUSSELS WITH CIDER AND SORREL  
723 Kcal  
with sourdough 13.95

FISH AND SHELLFISH SOUP 451 Kcal  
flavoured with tomato, saffron, garlic, red  
peppers, fennel, and a pinch of cayenne, with  
rouille, croutons and Parmesan 12.95

CUTTLEFISH RISOTTO 527 Kcal  
a favourite recipe from my "Venice to Istanbul"  
book. Actually, from Croatia and very black  
indeed! 13.95

CRAB LINGUINE 365 Kcal  
handpicked white crab meat chilli, garlic, parsley  
and olive oil 14.95

RICK STEIN SMOKED SALMON 420 Kcal  
with horseradish cream 15.95

SCALLOPS IN THE HALF SHELL 406 Kcal  
with soy and ginger 19.95

TOULOUSE SAUSAGE 321 Kcal  
with a tomato, caper and shallot salad 8.95

DEVILLED KIDNEYS 577 Kcal  
with chestnut mushrooms  
on toasted sourdough 9.95

CELERIAC SOUP 200 Kcal  
with celeriac crisps 6.95

WELSH RAREBIT 650Kcal  
red onion jam and rocket salad 8.5

#### Lunch Set Menu

PORCINI LINGUINE  
with chives and parsley

STEAK AND ALE CASSEROLE  
with mashed potato and buttered cabbage

PAIN PERDU  
with poached plums

17.50

Our lunch set menu is available  
Wednesday - Friday for lunch from 12-3pm

#### mains

##### Rick's classics

FISH AND CHIPS 1341 Kcal  
battered cod served with chips,  
mushy peas, and tartare sauce 21.95

##### One Feeds Two

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

INDONESIAN SEAFOOD CURRY 1522 Kcal  
sea bass, cod, and prawns. Served with basmati  
rice and a green bean and grated coconut  
salad 30.95

ROAST TRONÇON OF TURBOT WITH  
HOLLANDAISE SAUCE 1106 Kcal  
turbot in the English style, simple and probably a  
nicer way of eating this wonderful fish than  
anything more elaborate. Served with new  
potatoes 47.50

MACKEREL POLLICHATHU 961 kcal  
whole mackerel layered in a masala base  
wrapped in banana leaf with basmati rice 19.95

MUSSELS WITH CIDER AND SORREL  
1348 kcal  
with sourdough 24.95

CRAB LINGUINE 791 kcal  
handpicked white crab meat with chilli, garlic,  
parsley and olive oil 24.95

ESCALOPES OF SALMON 856 kcal  
with sorrel sauce and new potatoes 24.95

GRILLED HAKE 608 kcal  
with beer, bacon and lettuce 26.95

LEMON SOLE 1278 kcal  
with pancetta 28.95

RED MULLET 919 Kcal  
with sauce vierge 32.95

WHOLE DOVER SOLE 1567 kcal  
noisette butter, served with new potatoes 47.50

BEEF RENDANG 446 kcal  
with basmati rice 19.95

CONFIT DUCK LEG 2326 kcal  
with braised red cabbage and sauteed potatoes  
22.95

12oz FULL FACE RUMP STEAK 1249 Kcal  
From Philip Warren's Butchers, Launceston.  
Served with Marchand du Vin butter, thin chips  
and a cherry tomato and shallot salad 33.95

#### sides

SEAWEED POTATOES 5.95 240 Kcal

THIN CUT CHIPS 5.95 592 Kcal

GLAZED CARROTS with star anise 5.95 187 Kcal

BITTERLEAF SALAD 5.95 215 Kcal

CHARGRILLED HISPI CABBAGE with soy and mirin  
6.50 663 Kcal

TENDERSTEM with crispy shallots 6.95 270 Kcal

#### GIFT CARDS

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



#### Set Menu

CULLEN SKINK 497Kcal  
with sourdough

GRILLED MACKEREL 288 Kcal  
with tomatoes and tapenade

RADICCIO, RED ONION and GRUYERE  
TART 200 Kcal

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SMOKED HADDOCK FISHCAKES  
with soft boiled egg and mixed leaf salad  
1131Kcal

CHICKEN LEEK AND CIDER GRATIN  
668 Kcal

SPELT RISOTTO with spring vegetables  
580 Kcal

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LEMON SEMI FREDO  
with berry compote 308 Kcal

STEAMED GINGER PUDDING  
with crème Anglaise 633 Kcal

APPLE AND RHUBARB CRUMBLE  
with clotted cream 620 Kcal

2 COURSES 21.95 3 COURSES 26.95

Our set menu is available every day for lunch  
and dinner apart from Saturday evenings from 5pm



## Desserts

**STRAWBERRY SORBET** with Chantilly cream and Langues de Chat biscuit 7.95 168 Kcal

**PASSIONFRUIT CRÈME BRÛLÉE** with passion fruit jelly 8.95 336 Kcal

**CHOCOLATE PAVÉ** with crystallised peanuts and salted caramel ice cream 9.50 1006 Kcal

**STICKY TOFFEE PUDDING** with Cornish clotted cream 9.50 1056 Kcal

**APPLE TARTE TATIN** with Cornish clotted cream 9.95 711 Kcal

**SELECTION OF ICE CREAMS AND SORBETS** from Treleaven's: vanilla, chocolate, salted caramel or strawberry ice cream  
ruby orange, raspberry, mango, strawberry or lemon and lime sorbet | 3 scoops 7.50 678 Kcal

**A SELECTION OF CHEESES** Ashlynn, Roquefort, Finn

All served with a selection of biscuits for cheese 3 cheeses 12.95 588 Kcal

## Port & Madeira

**QUINTA DE LA ROSA LBV 2016, PORTUGAL**  
70ML 7.70 | Bottle 50.00

**QUINTA DE LA ROSA, TAWNY, TEN YEAR OLD, PORTUGAL**  
70ML 8.00 | Bottle 52.00

**MADEIRA, LEACOCK'S FULL RICH, PORTUGAL**  
70ML 8.90 | Bottle 42.00

## Dessert Wine

**MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2018**  
100ML 8.00 | Bottle 38.00

**LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 2018**  
100ML 15.30 | Bottle 44.00

**MUSCAT CLASSIC LIQUEUR, MORRIS OF RUTHERGLEN,  
VICTORIA, AUSTRALIA** Bottle 69.00

## Sherry

**ALMACENISTA PALO CORTADO DE JEREZ, LUSTAU, SPAIN**  
70ML 7.50

**OLOROSO EMERATRIZ EUGENIA, LUSTAU, SPAIN**  
70ML 7.80 | Bottle 62.00

**AMONTILLADO LOS ARCOS, LUSTAU, SPAIN**  
70ML 8.00 | Bottle 52.00

**MANZANILLA PAPIRUSA, LUSTAU, SPAIN**  
70ML 7.70 | Bottle 50.00

## Liqueur Coffee

IRISH | FRENCH | ENGLISH | ITALIAN | CARIBBEAN

COINTREAU | BAILEY'S | ESPRESSO LIQUEUR

FRANGELICO 8.00

OR ASK FOR YOUR FAVOURITE LIQUEUR

## After Dinner Cocktails

**AFFOGATO** A double espresso shot of Origin coffee poured over  
a scoop of Treleavens vanilla Ice cream 7.95

**Add a shot Amaretto 3.95 | Frangelico 3.50**

**ELDERFLOWER SGROPPINO** Rick Stein Tarquin's Gin, St-Germain  
Elderflower Liqueur and Veuve Clicquot champagne. Poured  
over a scoop of lemon and lime sorbet 11.25

**ESPRESSO MARTINI** Vodka, coffee liqueur, espresso and sugar  
syrop 10.25

## Liqueur & Brandy (25ml)

FRANGELICO 3.50 | GRAND MARNIER 3.95

DRAMBUIE 3.75 | COINTREAU 4.25

BENEDICTINE 4.85 | BAILEY'S 5.25

HENNESSY VS 6.25 | HENNESSY XO 15

BARON DE SIGOGNAC BAS-ARMAGNAC 10 ANS D'AGE 5.25

LOUIS ROQUE LA VIELLE PRUNE, FRANCE 5.95

## Coffee

Origin coffee. Blend of 50% Brazilian and 50% Colombian. Tasting notes of chocolate cookie, berry syrup and pecan nuts.

ESPRESSO | AMERICANO | MACCHIATO | CAPPUCCINO | LATTE | FLAT WHITE | MOCHA | HOT CHOCOLATE

Coffee start from 3.50

## Tea

A selection of loose leaf teas

ENGLISH BREAKFAST | EARL GREY | MAO FENG GREEN TEA | TRIPLE MINT | FRESH MINT

CAMOMILE | JASMINE PEARLS | CEDERBERG REDBUSH | RED BERRY AND FLOWER | LEMONGRASS AND GINGER

Tea start from 3.75