

**JERSEY OYSTERS**  
from Brownssea Island 49 Kcal  
5 each

**EXMOOR CAVIER**  
Cornish Salted Baerrii 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

**MACKEREL SALAD**  
with thyme, fennel, sun-dried tomatoes and sherry vinegar

**CHICKEN HOLSTEIN**  
with anchovies, sautéed potatoes and fried egg

**WALNUT TART**  
crème fraîche

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 EMPERATRIZ 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