



OYSTERS
DORSET or JERSEY
5 each

SALTED COD BRANDADE 5
CHORIZO CROQUETAS 5
SOURDOUGH AND OLIVES 5.95
PADRON PEPPERS 5.95
HALLOUMI SAGANAKI 5.95
TUNA GUACAMOLE 7.95
LANGOUSTINE on ice with mayonnaise 8.95

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

BATTERED MACKEREL
pico de gallo, chilli sauce and mayonnaise 8.95

FISH AND SHELLFISH SOUP
flavoured with tomato, saffron, garlic, red peppers,
fennel, and a pinch of cayenne served with rouille
and Parmesan 11.95

MOULES MARINIÈRE
cream, garlic, white wine and parsley 12.95

SALT AND PEPPER PRAWNS
spinach and cucumber salad
with a sesame and soy dressing 14.95

CRAB LINGUINE
chilli, garlic, parsley and olive oil 14.95

SALMON PASSION FRUIT
marinated in lime and coriander 15.50

SAUTEED SQUID & CHORIZO SALAD
rocket, tomato and chickpeas 16.95

SCALLOPS IN THE HALF SHELL
hazelnut butter 19.95

DEVILLED KIDNEYS
with chestnut mushrooms on toasted sourdough 8.95

PEA, LETTUCE AND SORREL SOUP 6.95

WELSH RAREBIT
red onion jam and rocket salad 8

RISOTTO PRIMEVERA
fresh peas, courgette and mint 9.95

BURRATA
with Pesto and Tomato Jam 10.95

BURRATA
vine tomato and basil salad

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BATTERED MACKEREL
mayonnaise, chilli sauce and lime

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STRAWBERRIES
Chantilly cream and strawberry sorbet

3 COURSES 17.50
Monday – Friday
12pm – 6pm

mains

SEA BREAM
Pardina lentils and persillade butter 19.95

MOULES MARINIÈRE
cream, garlic, white wine and parsley 22.95

CHICKEN FRICASSÉE
with morels 22.95

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

SMOKED HADDOCK
Dugleré sauce and new potatoes 25.95

LEMON SOLE
pancetta, beurre noisette and new potatoes 25.95

HAKE ALLA CARLINA
a Venetian recipe of a pan-fried hake fillet with a sauce
of tomatoes and capers 26.95

SEA BASS FILLETS
beurre blanc and spinach with new potatoes 25.95

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

10oz RIBEYE STEAK
a 30-day dry aged, premium cut of Cornish grass-fed
beef. Served with thin chips, lettuce, shallots, and
cabernet sauvignon vinegar 35.95
Bone Marrow Gravy | Peppercorn
Béarnaise Sauce 3.00

TOMATO, AUBERGINE AND TAMARIND STEW
toasted sourdough 15.95

Rick's classics

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

One Feeds Two - Fish and chips just
got even better. When you enjoy this
classic, we provide a school meal for
a child in the developing world.
Good food - does good.

INDONESIAN SEAFOOD CURRY
sea bass, cod, and prawns. Served with basmati rice and
a green bean and grated coconut salad 29.95

ROAST TRONÇONS OF TURBOT WITH
HOLLANDAISE SAUCE
turbot in the English style, simple and probably a nicer
way of eating this wonderful fish than anything more
elaborate. Served with new potatoes 45

sides

MINTED NEW POTATOES 5
THIN CUT CHIPS 5
TENDERSTEM BROCCOLI with Parmesan and
crispy shallots 5.95
COURGETTES chilli and garlic 5.95
CARROTS with butter and tarragon 5.95
BITTERLEAF SALAD with mustard dressing 5.95
BUTTEED GREEN BEANS 5.95

Gift Cards

Our gift cards are the perfect gift for
friends and family to enjoy a meal in
any of our restaurants or on our
online shop.

Available to purchase in the
restaurant, gift shop, or online.

rickstein.com

SET MENU

MOULES MARINIÈRE
cream, garlic, white wine and parsley

PEA, LETTUCE AND SORREL SOUP

WELSH RAREBIT
red onion jam and rocket salad

SALMON FISH CAKES
Salsa verde and mixed leaf salad

DUCK RAGU TAGLIATELLE

TOMATO, AUBERGINE
AND TAMARIND STEW
toasted sourdough

SUNKEN CHOCOLATE CAKE
clotted cream

CRÈME BRÛLÉE

CHEESECAKE
mixed berry compote

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.