

# Rick Stein

**JERSEY ROCK OYSTER** 5  
with Hog Island dressing 155 kcal

**OYSTER ROCKERFELLER** 5 143 kcal

**SALT COD FISHCAKES** 5.50  
From Rick Stein's Food Stories, this recipe is kindly from Kim at Bristol-based CIC, Houria. With aioli 381kcal

**RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV**  
125ml 17.50 | Bottle 71

**MARGARITA**  
Tequila Reposado, Cointreau, and lime juice 13.00

**BREAD AND OLIVES** 386 kcal  
with salted butter 6.50

**HALLOUMI SAGANAKI** 489 kcal  
honey, black sesame seeds and oregano 5.95

**MUSSELS WITH ESCARGOT BUTTER** 193 kcal 5.95

**ANDALUCIAN SHRIMP FRITTERS** 6.50 518 kcal

## starters

**CULLEN SKINK** 114 kcal  
with country loaf 9.95

**FISH AND SHELLFISH SOUP** 451 kcal  
with rouille, Parmesan and croûtons 12.95

**MUSSELS WITH CHILLI, GARLIC, TOMATO, PARSLEY** 491 kcal  
with country loaf 13.95

**CRAB LINGUINE** 365 kcal/638 kcal  
handpicked white crab meat, chilli, garlic, tomato and parsley 14.95 | Main 26.95

**SALT AND PEPPER PRAWNS** 531 kcal  
with cucumber and bean sprouts 14.95

**JERSEY OYSTERS CHARENNAISE** 271 kcal  
a seemingly odd combination - freshly opened Jersey oysters with hot, spicy sausages. The idea is that you eat an oyster then take a bite of the sausage then a good gulp of cold wine like Muscadet 16.95

**SASHIMI OF SEA BREAM, SALMON AND SCALLOPS** 119 kcal  
with wasabi, pickled ginger and soy dipping sauce 20.95

**GRILLED SCALLOPS** 378 kcal  
tomato, garlic, basil 21.95

**HALF DOZEN OYSTERS** 292 kcal  
Jersey oysters served on ice with Cabernet Sauvignon shallot vinegar 27

**LAMB KOFTAS** 875 kcal  
with yoghurt, coriander, cinnamon and chilli 9.95

**ARANCINI SALSICCIA** 290 kcal  
sausage meat with white wine, fennel and rosemary 8.50

## RICK'S SET LUNCH MENU

**GRILLED MACKEREL**  
with fennel, thyme, sun dried tomatoes 279 kcal

**CHICKEN HOLSTEIN** 825 kcal  
with a fried egg and anchovies

**TARTE AUX NOIX MAISON** 613 kcal  
Classic walnut tart

**3 COURSES 17.50**  
MONDAY - FRIDAY | 12PM - 3PM

## mains

**FISH AND CHIPS** 1001 kcal  
battered cod with thin 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).

**MUSSELS WITH CHILLI, GARLIC, TOMATO, PARSLEY** 529 kcal  
with thin cut chips 24.95

**PAN FRIED FILLETS OF BREAM** 593 kcal  
Pardina lentils and persillade butter 25.95

**HAKE ALLA CARLINA** 378 kcal  
with sautéed potatoes 26.95

**INDONESIAN SEAFOOD CURRY** 348 kcal  
cod, bream, and prawns, green bean and coconut salad, pilau rice 30.95

**SHELLFISH RAGOÛT** 594 kcal  
with crab, cockles, clams, mussels and prawns in a rich sauce with linguine and fines herbes 32.95

**ROASTED TRONÇON OF TURBOT** 1110 kcal  
with bone marrow gravy, truffle oil, and buttered new potatoes 47.50

**THE "FRUITS DE MER"** 551 kcal  
seafood in the French style, all left in the shell and served on ice with shallot vinegar. Half Cornish crab, prawns, oysters, scallops, mussels, cockles and clams 60

**10oz RIBEYE STEAK** 1192 kcal  
from Philip Warren, with thin cut chips, lettuce, shallots and cabernet sauvignon vinegar 35.95

Add: Peppercorn sauce 3.95 576 kcal

**CHICKEN, LEEK AND CIDER GRATIN**  
668 kcal 21.95

**MAA KI DAL** 935 kcal  
a mild, aromatic black bean dal. With chapati and basmati rice 16.95

**CAPONATA** 510 kcal  
sweet and sour aubergine with tomatoes, celery and olives, with toasted country loaf 15.95

## sides

Chantenay carrots with tarragon and chives 5.95 123 kcal

Tomato, basil and shallot salad 5.95 120 kcal

Garden salad with fines herbes 5.95 132 kcal

Buttered new potatoes 5.95 378 kcal

Baby gem salad with cream and cabernet sauvignon vinegar 5.95 118 kcal

Tenderstem broccoli with crispy shallots and Parmesan 6.95 252 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

## SET MENU

**2 COURSES 21.95 | 3 COURSES 26.95**

Our set menu is available for lunch and dinner Sunday - Thursday, and for lunch Friday - Saturday until 5pm.

**GRILLED MACKEREL** 288 kcal  
with tomatoes and olive tapenade

**CULLEN SKINK** 114 kcal  
with country loaf

**RADICCHIO, RED ONION AND GRUYERE TART** 386 kcal

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**SMOKED HADDOCK FISH CAKES** 304 kcal  
with poached egg and mixed leaf salad

**CHICKEN, LEEK AND CIDER GRATIN** 668 kcal

**SPELT RISOTTO** 580 kcal  
with spring vegetables

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**APPLE AND RHUBARB CRUMBLE** 620 kcal  
with clotted cream

**LEMON SEMI FREDO** 308 kcal  
summer berry compote

**STEAMED GINGER PUDDING** 633 kcal  
with crème anglaise



## DESSERTS

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LEMON POSSET Langue du chat biscuit 7.95

STICKY TOFFEE PUDDING with Cornish vanilla ice cream 8.95 1053 kcal

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 8.95 506 kcal

HOT, SWEET AND SOUR PINEAPPLE with vanilla ice cream 8.95 535 kcal

AFFOGATO vanilla ice cream with Frangelico and espresso 7.95 624 kcal

SELECTION OF CORNISH ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, raspberry, lemon and lime 6.95 706 kcal

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, and Melusine goat's cheese with oat biscuits and beetroot chutney. Perfect with a glass of port 12.50 614 kcal

### THE WINCHESTER PUDDING

Rick has created this dish based on a 1906 recipe, a steamed sponge pudding flavoured with mixed spice, orange, currants and sultanas. Grand Marnier, butterscotch sauce, and Cornish clotted cream 8.95 885 kcal

A 50p donation from each Winchester pudding is donated to Read Easy Winchester, "we provide free one to one tuition to adults who struggle to read" - [www.readeasy.org.uk](http://www.readeasy.org.uk)

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## DESSERT WINES

MILES RICH 3YO MADEIRA, TINTA NEGRA 70ml 8.90

MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2019 100ml 8.00 | Bottle 38.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 100ml 15.30

SAUTERNES-BARSAC, CYPRES DE CLIMENS FRANCE 2013 100ml 16.50 | 375ml Bottle 58.00

## DIGESTIFS, PORT & SAKE

SOMMERSET APPLE BRANDY 25ml 5.95

CASTARDE XO BAS ARMAGNAC 20 YEARS 25ml 6.95

HENNESSY VS 25ml 6.10 / XO 25ml 9.95

PORT QUINTA DE LA ROSA, LBV, 2016 70ml 7.70

PORT QUINTA DE LA ROSA, 10-YEAR-OLD TAWNY 70ml 8.00

KEIGETSU GIN-NO-YUME 70ml 9.95

## LIQUEURS

GRAND MARNIER 3.95 | BAILEYS 50ml 5.25

COINTREAU 4.25 | FRANGELICO 3.50 | AMARETTO 4.25

MR BLACK COFFEE LIQUEUR 4.25 | LIMONCELLO 4.50

All measures 25ml unless stated

## AFTER DINNER COCKTAILS

BRANDY ALEXANDER Hennessey VS, crème de cacao, cream and a little nutmeg. 10.50

ESPRESSO MARTINI Vodka, espresso, Mr Black coffee liqueur, Sugar syrup 11.25

ELDERFLOWER SGROPPINO Tarquin's Rick Stein Gin, elderflower liqueur, lemon sorbet and a dash of prosecco. 11.25

CHOCOLATE MARTINI Vodka, Bailey's, crème de cacao, chocolate sauce 11.50

THE RICHARDSON Frangelico, amaretto, Baileys and crème de cacao. 12.00

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## HOT DRINKS

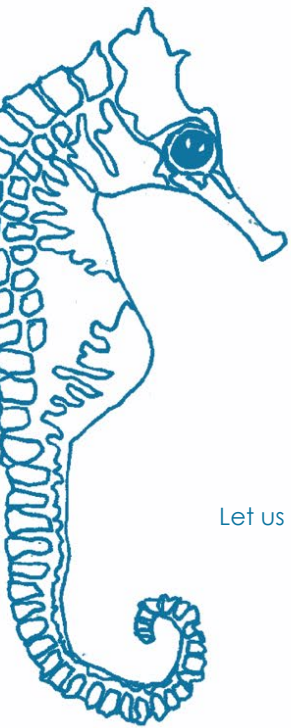
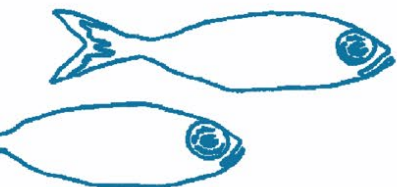
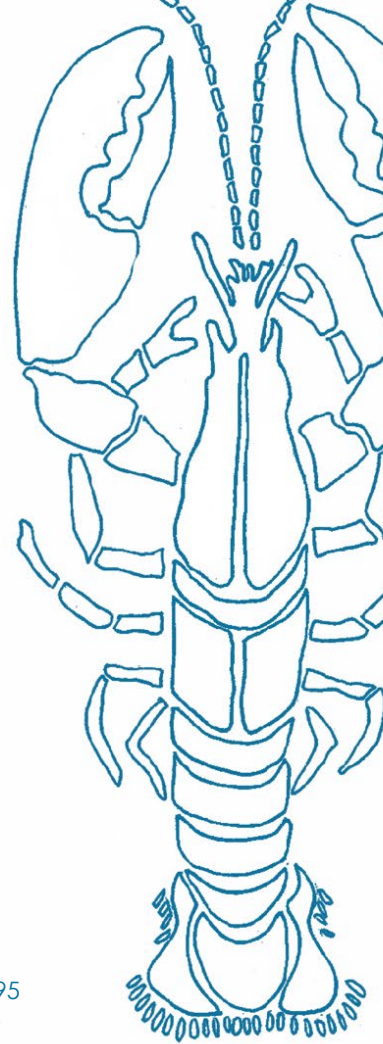
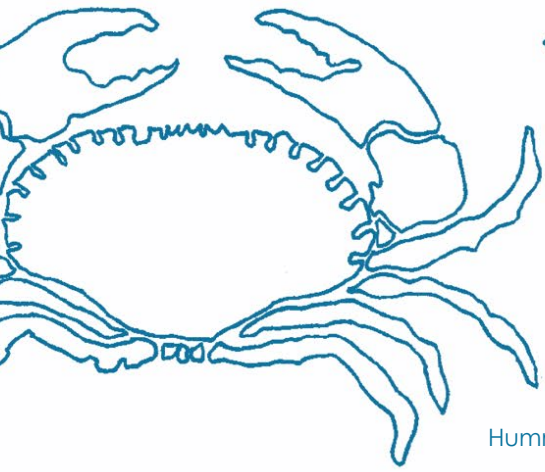
ORIGIN COFFEE. A BLEND OF 50% BRAZILIAN & 50% COLOMBIAN 4.00

Cappuccino / Latte / Flat White / Americano 3.50 / Espresso 3.50 / Macchiato / Iced coffee / Liqueur coffee 7.25

ADD A FLAVOUR SHOT Caramel 1.00

BIRCHALL LOOSE LEAF TEA. 3.75

English Breakfast / Earl Grey / Camomile / Green Tea / Triple Mint / Decaf



## CHILDREN'S MENU

Hummus with carrot, cucumber and grilled flatbread  
On us, to keep the little ones entertained whilst you read the menu.

### STARTERS

- Thai fish cakes with dipping sauce £7.95
- Deep fried tiger prawns and mayonnaise £7.95
- Chicken satay with sweet chilli and peanut sauce £6.95

### MAINS

- Mac n cheese with chargrilled garlic bread £7.00
- Battered or grilled fish of the day with chips and garden peas £11.00
- Moules frites cooked with butter and onions served with French fries £12.95

Children can also enjoy a half portion of most dishes on our a la carte menu,  
please ask our team.

Try your first taste of shellfish on us.

Let us know if you would like to try your first taster of any of the shellfish items on our menu, it's on us!

### DESSERTS

- Chocolate mousse pot £4.00
- Berries & cream £4.00
- Selection of ice creams and sorbets:  
Salted Caramel, Vanilla, Chocolate, Strawberry and Mango Sorbet £4.00

**Please ask for any allergen information.**

