



“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 STEIN

SPARKLING TEA VITNER A low alcohol (5%) aperitif, a perfect serve for the winter months. 8.50 Add a shot of Hennessy VS 5.95	WHITE PEACH AMERICANO a delicious, refreshing drink made with Hennessy VS, Suze, crème de pêche, London Essence peach and jasmine soda 9.95	CAMPARI SPRITZ "I make no secret of the fact that I'm a Campari soda super fan. Adding Prosecco, soda and a slice is my perfect pre-lunch palate sharpener. Light, bitter, bubbly and refreshing." Charlie 13.50
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Appetisers

LANGOUSTINES on ice from the west coast of Scotland, mayonnaise 8.95 each 243 kcal DORSET ROCK OYSTERS on ice 3 for 15.00 121 kcal EXMOOR CORNISH CAVIAR blinis and crème fraîche 10g 35.00 56 kcal MARINATED KALAMATA OLIVES lemon, thyme, bay leaves, garlic and rosemary 4.50 302 kcal	COOMBESHEAD SOURDOUGH salted butter 'We tend to bake our bread a bit darker because that is where the flavour is. It is a fine line between caramelised and burnt' Ben Glazer, Head Baker 5.95 1149 kcal HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds and oregano 5.95 931 kcal JAMÓN IBÉRICO DE BELLOTA 9.95 83 kcal
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Starters

SPICY GREEN MANGO SALAD WITH SMOKED MACKEREL sweet and sour dressing 9.95 561 kcal WEST COUNTRY MUSSELS black beans, ginger, garlic and spring onion 12.95 254 kcal FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, served with rouille and Parmesan and croûtons 12.95 451 kcal RICK'S SMOKED SALMON horseradish cream 15.95 742 kcal DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 16.50 519 kcal SEARED SCALLOPS succotash, Serrano ham and chives 22.95 337 kcal	SASHIMI OF TUNA, LOCH DUART SALMON AND SCALLOP wasabi, mooli, pickled ginger and soy dipping sauce 22.95 138 kcal OYSTERS CHARENDAISE freshly opened oysters with hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage, then a good gulp of cold white wine like Muscadet. 5 oysters for 26.95 647 kcal HOT SHELLFISH prawns, oyster, mussels, langoustine, clams, razor clam, scallop, crab claw, winkles, parsley, chilli, olive oil, garlic and lemon juice 45.00 1199 kcal JAMÓN IBÉRICO DE BELLOTA hand-carved with sourdough and sliced tomato 22.95 535 kcal SOFT POLENTA sautéed king oyster, girolles and porcini mushroom 9.95 309 kcal TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 14.95 485 kcal
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Mains

COD AND CHIPS mushy peas, tartare sauce and thick cut chips (One Feeds Two Every time you order fish and chips we donate a school meal to a child in poverty) 22.95 1266 kcal CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 24.95 709 kcal GRILLED HAKE beetroot and winter salad 26.95 290 kcal FILLETS OF SEA BASS beurre blanc and spinach 28.95 952 kcal INDONESIAN SEAFOOD CURRY bream, cod and prawns, basmati rice, a green bean and grated coconut salad 30.95 1383 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 47.50 1107 kcal WHOLE DOVER SOLE either grilled with sea salt and lime or meunière with noisette butter, dusted with flour 49.50 1291kcal -1564 kcal CORNISH LOBSTER THERMIDOR we used to sell lobster thermidor 25 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good 55.95 1878 kcal GRILLED CORNISH LOBSTER thin cut chips and mixed leaf salad 66.95 2014 kcal FRUITS DE MER seafood in the French style, all left in the shell and served on ice. Lobster, langoustines, oysters, mussels, crab claws, prawns, razor clams, clams, scallops and winkles 85.00 1907 kcal ANTHONY ZHAO'S RED BRAISED PORK Chinese red braised pork belly in rich, sticky, savoury sweet sauce with basmati rice and pak choi 21.95 1368 kcal 10oz RIBEYE STEAK from our butcher Phillip Warren, Launceston. Tomato and shallot salad, thin cut chips and béarnaise sauce 38.95 2067 kcal 8oz FILLET STEAK from our butcher Phillip Warren, Launceston. Watercress Salad, Pommes Coq D'or and peppercorn sauce 45.95 1993 kcal BUTTERNUT SQUASH RISOTTO sage beurre noisette 16.95 471 kcal RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS sun-dried tomatoes, porcini mushrooms and hazelnuts 16.95 1051 kcal
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Sides

THIN CUT CHIPS 5.50 1033 kcal TOMATO AND SHALLOT SALAD basil 5.50 120 kcal	GARDEN SALAD fines herbs and sliced fennel 5.95 132kcal SEASONAL CABBAGE confit shallots 6.50 693 kcal	GLAZED CARROTS star anise 6.50 185 kcal TENDERSTEM BROCCOLI toasted almonds 6.95 188 kcal
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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

Available Monday – Thursday 12noon – 3pm and 5pm – 6pm
and Friday 12noon – 3pm

Starters

BUTTERFLIED SARDINES with pumpkin purée and gremolata 426 kcal

DEVILLED KIDNEYS with wild mushrooms on toasted sourdough 542 kcal

WATERCRESS AND POTATO SOUP with poached egg 228 kcal

Mains

PAN FRIED FILLET OF HAKE with beer bacon sauce and cabbage 608 kcal

CHICKEN BREAST SUPREME with garlic, bacon, beans and Toulouse sausage 772 kcal

GOAN VEGETABLE CURRY with basmati rice 525 kcal

Sides

GLAZED CARROTS
star anise 6.50 185 kcal

TOMATO AND SHALLOT SALAD
basil 5.50 120kcal

THIN CUT CHIPS 5.50 1033 kcal

SEASONAL CABBAGE
confit shallots 6.50 693 kcal

TENDERSTEM BROCCOLI
toasted almonds 6.95 188 kcal

Desserts

STICKY TOFFEE PUDDING with Cornish clotted cream 1056 kcal

MIXED BERRIES PAVLOVA with Chantilly cream 379 kcal

COCONUT RICE PUDDING with grilled pineapple 360 kcal

3 courses 29.95

SALMON WITH PASSION FRUIT
Loch Duart salmon with lime,
passion fruit, green chilli
and coriander 167 kcal

FRENCH BURGER
topped with Camembert with
thin cut chips 1171 kcal

PAIN PERDU
with poached plums 307 kcal

3 courses 17.50

we are unable to substitute any of the dishes from our 17.50 set menu

Please ask us for allergen information.
A discretionary service charge of 12.5% will be added to your bill.



DESSERTS

LANGUES DE CHAT

with strawberry sorbet, Chantilly cream and fresh strawberries. From Rick's Food Stories, "this dessert was inspired by my visit to James Dyson's strawberry farm". Rick. 7.95 168kcal

PARIS-BREST

a patisserie work of art, choux pastry and praline flavoured cream 10.50 676 kcal
*Sauternes, Cypres De Climens, France (100ml) 16.50

MIXED BERRIES PAVLOVA

Chantilly cream 9.50 379 kcal
*Brachetto D'acqui, Contero, Piedmon, Italy (100ml) 6.80

CHOCOLATE MOUSSE

caramelised macadamia nuts and banana 9.50 1076kcal
*Tawny Port Quinta De La Rosa 10-year-old, Portugal (70ml) 8.00

STICKY TOFFEE PUDDING

ginger sauce and clotted cream 9.95 1056 kcal
* Miles, Madeira (70ml) 8.90

HOT CHOCOLATE FONDANT

pistachio ice cream 11.95 592 kcal
* Late Harvest Tokaj Katinka, Patricius, Hungary 2021 (100ml) 15.30

ICE CREAMS AND SORBETS 3 scoops 7.50 591 kcal
ice creams: chocolate, strawberry, vanilla, salted caramel and coconut
sorbet: lemon, mango, and raspberry.

AFFOGATO

vanilla ice cream, espresso, and Frangelico (25ml) 9.50 624 kcal

A SELECTION OF CHEESES

Mature cheddar, Brie, Roquefort, Epoisses and Ash Lynn. Served with Peter's Yard crispbread, oat biscuits and beetroot chutney
17.00 930 kcal

*Sommelier recommendations

DESSERT WINES

MONBAZILLAC, CHÂTEAU RAMON, BORDEAUX, France 2019

Sweet and golden with notes of candied orange, honey, saffron, mango and apricots with a zesty, elegant finish.
Glass (100ml) 8.00, Bottle (750ml) 38.00

LATE HARVEST TOKAJ KATINKA, PATRICIUS, HUNGARY 2021

Lightly sweet, showing dried orange, tobacco, and white chocolate on a lightly spicy background.
Glass (100ml) 15.30, Bottle (375ml) 49.00

SAUTERNES, CYPRES DE CLIMENS BARSAC, BORDEAUX, FRANCE 2016

Aromatic nose with hints of vanilla and aromas of candied yellow fruits, apricot, and honey.
Glass(100ml) 16.50, Bottle (375ml) 58.00

PORT

LATE BOTTLED VINTAGE (LBV), QUINTA DE LA ROSA, PORTUGAL 2015
Glass (70ml) 7.70

TAWNY PORT QUINTA DE LA ROSA 10-YEAR-OLD, PORTUGAL
Glass (70ml) 8.00

VINTAGE, QUINTA DE LA ROSA, PORTUGAL 2005
Glass (70ml) 20.50

AFTER DINNER COCKTAILS

CHOCOLATE MARTINI

Belvedere vodka, crème de cacao, chocolate syrup and topped with double cream 12.00

PASSION FRUIT MARTINI

Vodka, passionfruit puree, pineapple juice and passionfruit syrup, served with a shot of prosecco and garnished with passion fruit 10.25

BRANDY ALEXANDER

VS Cognac, Crème de cacao, double cream, garnished with a grating of nutmeg 10.95



Vegetarian

Appetisers

MARINATED KALAMATA OLIVES

sun-dried tomato and bay leaves 4.50 174 kcal

HALLOUMI SAGANAKI

dusted in semolina, fried in olive oil and drizzled with honey and black and white sesame seeds 5.95 489 kcal

Starters

TEMPURA VEGETABLES a Thai dipping sauce 7.95 115 kcal

ROASTED RED PEPPER AND TOMATO SOUP 7.95 730 kcal

SOFT POLENTA sautéed king oyster, girolles and porcini mushroom 9.95 258 kcal

Mains

TOMATO, AUBERGINE AND TAMARIND STEW sourdough bread 15.95 641kcal

BUTTERNUT SQUASH RISOTTO sage beurre noisette 16.95 455 kcal

RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS sun-dried tomatoes, porcini mushrooms and hazelnuts 16.95 1055 kcal

Sides

SEASONAL CABBAGE

6.50 258 kcal

RICE 3.50

THIN CUT CHIPS

5.50 592 kcal

GLAZED CARROTS

star anise
6.50 187 kcal

GARDEN SALAD

fine herbs
5.95 132 kcal

Please ask for allergen information.

A discretionary service charge of 12.5% will be added to your bill.



Vegan

Appetiser

MARINATED KALAMATA OLIVES

sun-dried tomato and bay leaves 4.50 174 kcal

Starter

ROASTED RED PEPPER AND TOMATO SOUP 7.95 730 kcal

Main

TOMATO, AUBERGINE AND TAMARIND STEW sourdough bread 15.95 741 kcal

GOAN VEGETABLE CURRY with basmati rice 370 kcal

Sides

TENDERSTEM BROCCOLI

toasted almonds

6.95 189 kcal

GARDEN SALAD

fine herbes 5.95 132 kcal

THIN CUT CHIPS

5.50 592 kcal

RICE

cinnamon, cloves
and cardamon 3.50