

"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

RUM PUNCH EL Rarer Rum, pineapple, passion fruit ginger, lime and bitters. The classy king of the summer. Smooth and bold with a Caribbean kick.

9.95

DOM PÉRIGNON CHAMPAGNE said to be created by Pierre Pérignon the 17th century Benedictine monk of the Benedictine Abbey in Hautvillers. Very few Grande Marques can equal Dom Pérignon's finesse.

125ml 40.00

ELDERFLOWER COLLINS this cocktail tastes summery and refreshing. Premium gin, lemon juice, Elderflower liqueur, Elderflower tonic water and a Fresh lemon slice.

12.00

Appetisers

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 6.95 1149 kcal

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds and oregano 6.75 931 kcal

PADRON PEPPERS 'A LA PLANCHA' from our Padstow Kitchen Garden, with extra virgin olive oil and sea salt 6.00 265 kcal

LANGOUSTINES on ice from the west coast of Scotland, mayonnaise 9.95 each 243 kcal

DORSET OYSTERS on ice (3 for 16.50) with a red wine vinegar and shallot dressing 64kcal per oyster

EXMOOR CAVIAR 10g blinis and crème fraîche 39.50 56 kcal

JAMÓN IBÉRICO DE BELLOTA 10.95 322 kcal

CELEBRATING UNSUNG SEAFOOD

We're championing the unsung fish and shellfish of the British Isles, prepared in classic dishes you know and love. Discover something new...

APPETISER: RAZORCLAM AND PRAWN TOAST sesame prawn toast with an underappreciated shellfish twist, razor clams. 6.50

MAIN: CUTLEFISH BOLOGNESE bolognese, but not as you know it.

Delicate ribbons of cuttlefish replace the traditional pasta, paired with a rich tomato ragù that's made with tender, flavourful pieces of the cuttlefish. 19.95



Starters

GRILLED SARDINES coarsely chopped herbs 9.95 396 kcal

CRISPY MACKEREL SALAD mango, shallots, carrots, peanuts, Thai basil and chilli 11.95 561 kcal

HALLOUMI FIG SALAD halloumi, rocket, and fig salad with strawberry dressing 13.95 289 kcal

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, served with rouille, parmesan and croûtons 13.95 451 kcal

SCOTTISH MUSSELS moules marinière 14.95 928 kcal

TWICE BAKED GOATS CHEESE AND THYME SOUFFLÉ 15.95 485 kcal

DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 16.95 519 kcal

CEVICHE OF SEABASS smoked chilli and pomegranate 19.95 158 kcal

STEAMED SCALLOPS ginger, soy sauce and spring onion 22.95 250 kcal

JAMÓN IBÉRICO DE BELLOTA hand-carved with sourdough and sliced tomato 23.95 535 kcal

SASHIMI OF TUNA, LOCH DUART SALMON, SEABASS AND SCALLOPS wasabi, mooli, pickled ginger and soy dipping sauce 28.50 219 kcal

Mains

SPECIAL | CORNISH CRAB, SWEET TOMATO AND AVOCADO WITH SUMMER FLOWERS with lamb's lettuce, celeriac and watercress garnished with edible flowers. Deliciously paired with a taster glass of Krug 49.95

COD AND CHIPS mushy peas, curry sauce, tartare sauce and thick cut chips (**One Feeds Two** Every time you order cod and chips, we donate a school meal to a child in poverty) 26.00 1289 kcal

CRISPY SKINNED SALMON with cucumber, apple and dill salad 26.95 809 kcal

WHOLE SEABASS with ginger, spring onion and soy sauce 30.95 1656 kcal

INDONESIAN SEAFOOD CURRY with bass, cod and prawns. Served with basmati rice and a green bean and grated coconut salad 33.50 1489 kcal

LEMON SOLE JOINVILLE pan-fried whole lemon sole with a mushroom and brown shrimp beurre noisette 38.00 553 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 50.00 1110 kcal

WHOLE DOVER SOLE meunière, fried and served with noisette butter 50.00 1567 kcal

FRUITS DE MER seafood in the French style, all left in the shell and served on ice. Lobster, langoustines, cockles, mussels, crab claws, prawns, razor clams, clams, scallops, whelks and winkles 89.50 1907 kcal

CHICKEN FRICASSÉE with morels 22.95 989 kcal

8oz FILLET STEAK from our butcher Phillip Warren, Launceston. Rocket salad, thin cut chips and peppercorn sauce 48.00 1605 kcal

RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS sun-dried tomatoes, porcini mushrooms and hazelnuts 17.95 874 kcal

Sides

TRUFFLE CHIPS truffle butter and parmesan 9.00 850 kcal

COURGETTES chives and sea salt 5.50 178 kcal

KALE with confit shallots 6.50 551 kcal

CARROTS PROVENCAL 6.50 241 kcal

GARDEN SALAD with fines herbes and sliced fennel 5.95 132 kcal

COURGETTE FLOWERS sweet and sour dipping sauce 7.95 350kcal

TENDERSTEM BROCCOLI with shaved Parmesan and crispy shallots 7.95 165kcal

Gift Cards

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



DESSERTS

STRAWBERRY PAVLOVA

with whipped cream 9.95 342 kcal
* Moscato D'Asti Piedmonte, Italy (100ml) 6.70

BAKEWELL TART

with Vanilla ice cream 9.95 808 kcal
* Monbazillac, Bordeaux France (100ml) 8.00

STICKY TOFFEE PUDDING

with vanilla ice cream 10.50 1056 kcal
* Miles, Madeira (70ml) 8.90

RASPBERRY MILLEFEUILLE

with raspberry sorbet 10.95 485 kcal
* Brachetto D'acqui, Contero, Piedmon, Italy (100ml) 6.80

AFFOGATO

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

HOT CHOCOLATE FONDANT

with pistachio ice cream 12.95 592 kcal
(Please allow approximately 15min cooking time)

* Late Harvest Tokaj Katinka, Patricius, Hungary 2021
(100ml) 15.30

ICE CREAMS AND SORBETS 3.50 per scoop 591 kcal

ice creams: vanilla, chocolate, salted caramel,
strawberry and coconut
sorbet: raspberry, lemon and mango

*Sommelier recommendation

A SELECTION OF CHEESES

Mature cheddar, Brie, Roquefort, Epoisses
and Ash Lynn. Served with Peter's Yard
crispbread, oat biscuits and beetroot
chutney 18.00 930 kcal

LIQUOR COFFEES

IRISH COFFEE
5.50 25ml

BAILEYS
6.25 25ml

CALYPSO COFFEE
5.50 25ml

AFTER DINNER COCKTAILS

PASSION FRUIT MARTINI

Vodka, passion fruit purée, pineapple
juice and passion fruit 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

CHOCOLATE MARTINI

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