



“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

<b>SPARKLING TEA VITNER</b> A low alcohol (5%) aperitif, a perfect serve for the winter months. 8.50 Add a shot of Hennessy VS 5.95	<b>CUCUBANKS</b> Belvedere vodka, elderflower liqueur, apple and lemon juice with slices of cucumber And a sprig of dill 12.00	<b>CAMPARI SPRITZ</b> “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

**DORSET ROCK OYSTERS** on ice 3 for 15.00

**EXMOOR CORNISH CAVIAR** blinis and crème fraîche 10g 35.00

**JAMÓN IBÉRICO DE BELLOTA** 9.95

**MARINATED KALAMATA OLIVES** lemon, thyme, bay leaves, garlic and rosemary 4.50

**HUMMUS** pitta bread 5.50

**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

**HALLOUMI SAGANAKI** dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds and oregano 5.95

Starters

**SPICY GREEN MANGO SALAD WITH SMOKED MACKEREL** sweet and sour dressing 9.95

**WEST COUNTRY MUSSELS** black beans, ginger, garlic and spring onion 12.95

**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

**RICK'S SMOKED SALMON** horseradish cream 15.95

**DEEP FRIED COCONUT PRAWNS** a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 15.95

**SEARED SCALLOPS** succotash, Serrano ham and chives 21.95

**SASHIMI OF TUNA, LOCH DUART SALMON AND SCALLOP** wasabi, mooli, pickled ginger and soy dipping sauce 21.95

**OYSTERS CHARENTAISE** 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

**HOT SHELLFISH** prawns, oyster, mussels, langoustine, clams, razor clam, scallop, crab claw, cockles, winkles, parsley, chilli, olive oil, garlic and lemon juice 45.00

**JAMÓN IBÉRICO DE BELLOTA** hand-carved with sourdough and sliced tomato 22.95

**SOFT POLENTA** sautéed king oyster, girolles and porcini mushroom 9.95

**TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ** 14.95

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

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

**FILLETS OF SEA BASS** beurre blanc and spinach 25.95

**GRILLED HAKE** beetroot and winter salad 26.95

**INDONESIAN SEAFOOD CURRY** bream, cod and prawns, basmati rice, a green bean and grated coconut salad 30.95

**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 45.00

**DOVER SOLE** whole, grilled with a lime and red onion emulsion 47.50

**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 64.95

**GRILLED CORNISH LOBSTER** thin cut chips and mixed leaf salad 66.95

**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, winkles and cockles 85.00

**GUINEA FOWL** with pardina lentils and serrano ham 21.95

**10oz RIBEYE STEAK** from our butcher Phillip Warren, Launceston. Tomato and shallot salad, thin cut chips and béarnaise sauce 38.95

**8oz FILLET STEAK** from our butcher Phillip Warren, Launceston. Watercress Salad, Pommes Coq D'or and peppercorn sauce 45.95

**BUTTERNUT SQUASH RISOTTO** sage beurre noisette 16.95

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

Sides

<b>THIN CUT CHIPS</b> 5.00	<b>GARDEN SALAD</b> fines herbs and sliced fennel 5.95	<b>GLAZED CARROTS</b> star anise 5.95
<b>TOMATO AND SHALLOT SALAD</b> basil 5.00	<b>SEASONAL CABBAGE</b> 5.95	<b>TENDERSTEM BROCCOLI</b> toasted almonds 6.95

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

**DEVILLED KIDNEYS** with wild mushrooms on toasted sourdough

**WATERCRESS AND POTATO SOUP** with poached egg

### Mains

**PAN FRIED FILLET OF HAKE** with beer, bacon and cabbage

**CHICKEN BREAST SUPREME** with garlic and bacon beans and Toulouse sausage

**GOAN VEGETABLE CURRY** with basmati rice

### Sides

**GLAZED CARROTS** star anise 6.50

**TOMATO AND SHALLOT SALAD**  
basil 5.50

**THIN CUT CHIPS** 5.50

**SEASONAL CABBAGE** 6.50

**TENDERSTEM BROCCOLI** toasted  
almonds 6.95

### Desserts

**STICKY TOFFEE PUDDING** with clotted cream

**MIXED BERRIES PAVLOVA** with Chantilly cream

**COCONUT RICE PUDDING** with grilled pineapple

3 courses 29.95

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**PORCINI LINGUINE**  
with chives and parsley

**STEAK AND ALE CASSEROLE**  
with mashed potato  
and buttered cabbage

**PAIN PERDU**  
with poached plums

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

### PARIS-BREST

a patisserie work of art, choux pastry and praline flavoured cream 9.95

\*Sauternes, Cypres De Climens, France (100ml) 16.50

### MIXED BERRIES PAVLOVA

chantilly cream 8.95

\*Brachetto D'acqui, Contero, Piedmon, Italy (100ml) 6.80

### CHOCOLATE MOUSSE

caramelised macadamia nuts and banana 8.95

\*Tawny Port Quinta De La Rosa 10-year-old, Portugal (70ml) 8.00

### STICKY TOFFEE PUDDING

ginger sauce and Cornish clotted cream 9.50

\* Miles, Madeira (70ml) 8.90

### AFFOGATO

vanilla ice cream, espresso, and Frangelico (25ml) 8.95

### APPLE TARTE TATIN

clotted cream 8.95

\* Monbazillac, chateau ramon, Bordeaux 2019 (100ml) 8.00

### HOT CHOCOLATE FONDANT

pistachio ice cream 10.95

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

### ICE CREAMS AND SORBETS 3 scoops 6.95

ice creams: chocolate, strawberry, vanilla, salted caramel and coconut

sorbets: lemon, mango, and raspberry.

### 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

\*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