



"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

WHITE PEACH AMERICANO a delicious, refreshing drink made with Hennessy VS, Suze, crème de pêche, London Essence peach and jasmine soda 9.95

ELDERFLOWER COLLINS this cocktail tastes summery and refreshing. Premium gin, lemon juice, Elderflower liqueur, Elderflower tonic water and a fresh lemon slice. 12.00

RICK STEIN GIN MARTINI Tarquin's Rick Stein gin, Noilly Pratt vermouth and a pink grapefruit twist. Best served stirred. 16.00

Appetisers

MARINATED KALAMATA OLIVES lemon, thyme, bay leaves, garlic and rosemary 4.50 307 Kcal

PADRON PEPPERS 'A LA PLANCHA' extra virgin olive oil and sea salt 6.00 265 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 6.95 1149 kcal

SUMMER OF SHELLFISH

CARABINEROS with mayonnaise and lemon 10.50 260kcal

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

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

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

EXMOOR CAVIAR blinis and crème fraîche 10g 39.50 56 kcal

Starters

POACHED EGG with frisée and bacon salad 9.95 596 kcal

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

TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 15.95 485 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

WEST COUNTRY MUSSELS with poulette sauce 14.95 928 kcal

SALMON AND TUNA TARTARE smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper 16.95 208 kcal

TRADITIONAL ANDALUCIAN GAZPACHO 9.95 277Kcal

DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 16.50 519 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

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 30.00 737 kcal

HOT SHELLFISH prawns, oysters, mussels, cockles, langoustines, clams, razor clams, scallops, crab claw, winkles, parsley, chilli, olive oil, garlic and lemon juice 47.50 1202 kcal

Mains

COD AND CHIPS mushy peas, curry sauce, 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) 26.00 1289 kcal

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 26.95 709 kcal

CRISPY SKINNED SALMON with cucumber, apple and dill salad 26.95 521 kcal

HAKE VELOUTÉ cream, apple, dill and pink peppercorn 28.95 756 kcal

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

INDONESIAN SEAFOOD CURRY with bream, 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 of lemon sole with a mushroom and brown shrimp beurre noisette 38.00 553kcal

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, oysters, cockles, mussels, crab claws, prawns, razor clams, clams, scallops and winkles 85.00 1907 kcal

CHICKEN FRICASSÉE with morels 22.95 989 kcal

8oz RIBEYE STEAK from our butcher Philip Warren, Launceston. Tomato and shallot salad, thin cut chips and bone marrow gravy sauce 39.95 1786 kcal

8oz FILLET STEAK from our butcher Philip Warren, Launceston. Rocket salad, Pommes Coq D'or 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

MUSHROOM THYME TART with crème fraîche and Comté cheese, topped up with rocket 17.95 1041 kcal

SUMMER OF SHELLFISH

CORNISH GRILLED LOBSTER During the summer Cornish lobsters are bountiful and deserve to be celebrated, so until 1st September we're offering lobster with fines herbes, thin cut chips and salad for a very special price – including a £1 donation to support the wonderful work of the National Lobster Hatchery 39.95 1710kcal

SHELLFISH RAGOÛT with crab, cockles, clams, mussels and prawns in a rich sauce with linguine and fines herbes 34 621kcal



Sides

TRUFFLE CHIPS butter, cream and Parmesan 9.00 772 kcal

GLAZED CARROTS with star anise 6.50 185 kcal

TOMATO AND SHALLOT SALAD with basil 5.95 120 kcal

GARDEN SALAD with fines herbes and sliced fennel 5.95 132 kcal

CHAR-GRILLED HISPI CABBAGE with soy and mirin dressing 6.50 353 kcal

COURGETTES with chives and sea salt 6.50 178kcal

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

Starters

GRILLED MACKEREL with freekeh salad 497 kcal

SPANISH SALAD of Serrano ham, artichokes, green beans and hazelnuts 217kcal

TRADITIONAL ANDALUCIAN GAZPACHO 277kcal

Mains

PANEED FILLET OF COD filled with pesto butter 951 kcal

BARBECUE CHICKEN SUMMAC with pomegranate molasses, chilli and sesame 405 kcal

BUBBLE AND SQUEAK with poached egg 274 kcal

Sides

GLAZED CARROTS
star a nise 5.50 185 kcal

TOMATO AND SHALLOT SALAD basil 5.50
120kcal

THIN CUT CHIPS 5.50 1033 kcal

COURGETTES
chives and sea salt 5.50 178kcal

CHAR-GRILLED HISPI CABBAGE
with soy and mirin dressing
5.59 353 kcal

Desserts

LEMON SEMIFREDDO with berry compote 308 kcal

CRÈME CATALANA 755 kcal

BAKEWELL TART with Cornish clotted cream 808 kcal

3 courses 33.50

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

Pink Stein

DESSERTS

PASSION FRUIT PAVLOVA

with whipped cream 9.95 342 kcal

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

LEMON POSSET

with a Viennese biscuit 9.95 427 kcal

* Monbazillac, Chateau Ramon, Bordeaux, France (100m) 8.00

AFFOGATO

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

STICKY TOFFEE PUDDING

with Cornish clotted cream 10.50 1056 kcal

* Miles, Madeira (70ml) 8.90

PARIS-BREST

a patisserie work of art, choux pastry and praline

flavoured cream 10.95 676 kcal

* Sauternes, Cyprès De Climens, France (100ml) 16.50

HOT CHOCOLATE FONDANT

pistachio ice cream 12.95 592 kcal

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

ICE CREAMS AND SORBETS 3.50 per scoop 591 kcal

ice creams: salted caramel, strawberry, vanilla,
chocolate 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 18.00 930 kcal

*Sommelier recommendation

DIGESTIFS

FRANGELICO 3.50 25ML

GRAND MARNIER 3.95 25ML

COINTREAU 4.25 25ML

AMARETTO SALIZA 4.25 25ML

SAMBUCA 4.25 25ML

LIMONCELLO 4.50 25ML

BAILEYS 5.00 25ML

GREEN CHARTREUSE 5.95 25ML

TARQUINS PASTIS 5.95 25ML

BRANDY

SOMERSET CIDER BRANDY
5 YEAR OLD
5.50 25ML

HENNESSY VS 6.25 25ML

HENNESSY XO 18.00 25ML

HENNESSY PARADIS 70.00 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