

TEMPURA OYSTERS 215kcal 5.50 each
with a soy, chilli dipping sauce

OYSTERS PERNOD 57 kcal 5.50 each
with shallot, tarragon olive oil dressing

EXMOOR CAVIAR 10g
with blinis and crème fraîche 26kcal 39.50

CLARIDGE

Tarquin's gin, apricot liqueur, vermouth, and Cointreau 9.75

NEGRONI

Bombay Sapphire, vermouth and Campari 10.95

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

HOXTON SOURDOUGH AND OLIVES
with salted butter 840 kcal 6.95

HALLOUMI SAGANAKI
honey, black sesame seeds and oregano
631 kcal 6.75

JAMÓN IBÉRICO
322 kcal 10.95

starters

PIRI PIRI SARDINES
with tomato, onion & kalamata olives 326 kcal 9.95

FISH AND SHELLFISH SOUP
with rouille, Parmesan and croutons 370 kcal 13.95

MUSSELS WITH POULETTE SAUCE
with bacon, shallots, crème fraîche and egg yolk served
with, Hoxton sourdough 430 kcal 14.95

CRAB LINGUINE
handpicked white crab meat, chilli, garlic,
tomato and parsley 265 kcal 14.95 | Main 530 kcal 26.95

HOUSE CURED BEETROOT SALMON
with cucumber, apple and horseradish salad 222 kcal 15.95

SIZZLING PRAWNS
with garlic, chilli and olive oil 240 kcal 15.95

DORSET OYSTERS CHARENNAISE
a seemingly odd combination - freshly opened Dorset
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. 312 kcal 18

BAKED CORNISH SCALLOPS
tomato, chorizo and breadcrumbs 157 kcal 21.95

**SASHIMI OF SEA BASS, SALMON
AND SCALLOPS**
with wasabi, pickled ginger and soy dipping sauce
185 kcal 22

HALF DOZEN OYSTERS
Dorset oysters served on ice with
Cabernet Sauvignon shallot vinegar 244 kcal 30

LEEK, POTATO AND THYME SOUP
220 kcal 7.95

Gift Cards

Our gift cards are the perfect gift for friends
and family to enjoy a meal in any of
our restaurants or on our online shop.



mains

FISH AND CHIPS
battered cod with thick chips, mushy peas
and tartare sauce 1001 kcal 22.95
(One Feeds Two Every time you order fish and chips we
donate a school meal to a child in poverty).

TURBOT GRATIN
Creamy leek and white wine sauce, topped with
Emmental and panko breadcrumbs. 493 kcal 22.95

MUSSELS WITH POULETTE SAUCE
with bacon, shallots, crème fraîche and egg yolk served
with, thin cut chips 860 kcal 24.95

FILLETS OF GRILLED SEA BASS
hot, sour and sweet sauce, bok choy and cashew nuts.
Served with jasmine rice
441 kcal 29.95

INDONESIAN SEAFOOD CURRY
cod, sea bass, and prawns, green bean and coconut
salad, pilau rice 700 kcal 32

SHELLFISH RAGOÛT
crab, cockles, clams, mussels and prawns in a rich sauce
with linguine and fines herbes 582 kcal 34

ROASTED TRONÇON OF TURBOT
with hollandaise sauce and buttered new potatoes
800 kcal 50

WHOLE DOVER SOLE
a la meunière with noisette butter and
buttered new potatoes 1573 kcal 50

THE "FRUITS DE MER"
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 669 kcal 70

8oz RIBEYE STEAK
from Philip Warren, with thin cut chips, lettuce, shallots
and Cabernet Sauvignon vinegar 1000 kcal 36.95

Add: Peppercorn sauce 576 kcal 3.95
Add: Bearnaise sauce 3.95

BAKED PARMIGIANA DI MELANZANA
layers of chargrilled aubergine, creamy cow's cheese
and a rich tomato and garlic sauce 1260 kcal 17.50

BUTTERNUT SQUASH RISOTTO
with beurre noisette and crispy sage 330 kcal 15.95

sides

Garden salad with fines herbes 120 kcal 5.95

Buttered new potatoes 167 kcal 5.95

Thin cut chips 365 kcal 5.95

Buttered green beans 167 kcal 5.95

Green bean and coconut salad 205 kcal 5.95

Baby gem salad with cream and
Cabernet Sauvignon vinegar 116 kcal 6.50

Tenderstem broccoli with parmesan, crispy shallots
101 kcal 6.95

"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

FESTIVE MENU

22nd November – 30th December*

LUNCH: 2 COURSES £36 & 3 COURSES £39
DINNER: 3 COURSES £39

Available every day, 12pm – 3pm and 5pm – 9pm

POACHED QUENELLES OF GURNARD with a shellfish sauce

GOATS' CHEESE AND THYME SOUFFLÉ

WARM SALAD OF PIGEON with watercress and potatoes

BEETROOT CURED SALMON with cucumber and
apple pickle

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SALMON EN CROÛTE with tarragon butter and spinach

CARROT, BEETROOT AND ONION TARTE TATIN

DUCK CONFIT with pommes Anna, braised red cabbage

GRILLED HAKE on pommes sarladaise with truffle oil

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CHRISTMAS PUDDING with brandy ice cream

TIRAMISU

APPLE AND CINNAMON STRUDEL with custard

PANNA COTTA with poached pears

*Excluding Christmas Day and Boxing Day