

Rick Stein

DORSET OYSTER 4.50
 DORSET OYSTER MIGNONETTE 5.00
 PADRON PEPPERS 5.00

CAMEL VALLEY SPARKLING BRUT ROSE,
 CORNWALL 2019
 125ml 18.00 | Bottle 75.00
 BARTENDERS CHOICE - BIRD IS THE WORD
 A fruity play on a classic, with reposado tequila,
 yellow chartreuse and apricot brandy 14.00

BREAD AND OLIVES
 Hoxton country loaf with salted butter 5.95
 MARINATED KALAMATA OLIVES 4.00
 HALLOUMI SAGANAKI
 honey, black sesame seeds and oregano 5.95

starters

SMOKED SALMON PÂTÉ
 with melba toast 9.95

AMRITSARI COD
 deep-fried cod in a batter of chickpea flour, garlic
 and ginger, kachumber salad, riata 10.95

FISH AND SHELLFISH SOUP
 served with rouille, Parmesan and croutons
 12.95

MOULES MARINIÈRE
 a classic French style mussels with garlic, shallots, butter,
 white wine and parsley, with country loaf 12.95

HARD FRIED PRAWNS
 crispy garlic, chilli and kaffir lime leaves 14.95

CRAB LINGUINE
 handpicked white crab meat,
 chilli, garlic and parsley 14.95 | Main 24.95

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 like Muscadet 16.95

SASHIMI OF SEA BREAM, SALMON AND SCALLOPS
 with wasabi, pickled ginger and
 soy dipping sauce 18.95

Add a glass of Sake 9.00

GRILLED SCALLOPS
 with hazelnut and coriander butter 19.95

HALF DOZEN OYSTERS
 Dorset oysters served on ice with Cabernet Sauvignon
 shallot vinegar 27.00

DUCK LIVER PARFAIT
 with toasted sourdough 9.95

PEA, SORREL AND LETTUCE SOUP 6.95

RICK'S SET LUNCH MENU

PEA, LETTUCE AND SORREL SOUP

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 SAUTÉED SOLE SPAGHETTI
 with Kashmiri chilli and garlic

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 LEMON TART
 crème fraîche

3 COURSES 17.50
 MONDAY - FRIDAY | 12PM - 6PM

mains

FISH AND CHIPS
 battered cod with thin chips, mushy peas
 and tartare sauce 21.95

One Feeds Two - Fish and chips just got even
 better. When you enjoy this classic, we provide a
 school meal for a child in the developing world.
 Good food - does good.

SEAFOOD GRATIN
 cod, scallop and prawns, with caramelised apples
 21.95

MOULES MARINIÈRE
 a classic French style mussels with garlic, shallots,
 butter, white wine and parsley, with fries 22.95

GRILLED BREAM FILLETS
 hot, sour and sweet sauce, bok choy
 and cashew nuts 25.95

HAKE ALLA CARLINA
 with sautéed potatoes 26.95

INDONESIAN SEAFOOD CURRY
 with cod, bream, and prawns.
 Served with pilau rice and a green bean
 and grated coconut salad 29.95

SHELLFISH RAGOÛT
 with crab, cockles, clams, mussels and prawns in a
 rich sauce with linguine and fines herbes 30.95

WHOLE DOVER SOLE
 a la meunière with noisette butter and potatoes
 47.50

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 60.00

10oz RIBEYE STEAK
 from Philip Warren, with thin cut chips, lettuce,
 shallots and Cabernet Sauvignon vinegar 35.95
 Add: Peppercorn sauce 3.95
 Bearnaise sauce 3.95

CRISP CHINESE PORK BELLY
 with steamed jasmine rice, pak choy and oyster
 sauce 19.95

CAPONATA
 sweet and sour aubergine with tomatoes, celery
 and olives, with toasted country loaf 15.95

SAAG PANEER
 with spinach and yoghurt 18.95

sides

Buttered new potatoes 5.00

Buttered green beans 5.95

Garden salad with fines herbes 5.00

Thin cut chips 5.00

Buttered savoy cabbage 5.95

Green bean and coconut salad 5.95

Baby gem salad with cream
 and Cabernet Sauvignon vinegar 5.95

SUMMER OF SHELLFISH

Grilled Cornish Lobster

As part of our Summer of Shellfish we're celebrating
 fantastic Cornish lobster. Enjoy with fines herbes,
 thin cut chips and salad 34.95

*This dish includes a £1 donation to support the
 National Lobster Hatchery's wonderful work.*



SET MENU

2 COURSES 21.95 | 3 COURSES 26.95

Our set menu is available for lunch and dinner Monday -
 Thursday, and for lunch Friday - Sunday until 5pm.

AMRITSARI COD

deep-fried cod in a batter of chickpea flour,
 garlic and ginger, kachumber salad, riata

DUCK LIVER PARFAIT
 with toasted sourdough

PEA, SORREL AND LETTUCE SOUP

SALMON FISH CAKES

Sorrel, caper and lemon dressing with watercress

BEEF RENDANG

an aromatic curry from Penang with jasmine rice

CAPONATA

sweet and sour aubergine with tomatoes, celery
 and olives with toasted country loaf

GRILLED BREAM FILLETS

hot, sour and sweet sauce, bok choy and cashew nuts
 8.00 supplement

CHOCOLATE PAVE

vanilla ice cream, peanut crumb and crystalised
 peanuts

CRÈME BRÛLÉE

with a berry compote

STICKY TOFFEE PUDDING

with Cornish vanilla ice cream