

Rick Stein

TEMPURA OYSTERS
with a soy, chilli dipping sauce 5.50 each

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

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

EXMOOR CAVIAR 10g
with blinis and crème fraiche 39.50

HOXTON SOURDOUGH AND OLIVES
with salted butter 6.95

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

starters

GRILLED SARDINES
with a tomato, garlic & thyme dressing 431 kcal 9.95

SMOKED MACKEREL PÂTÉ
With Hoxton sourdough 613 kcal 10.95

KING CORNISH CRAB BISQUE
447 kcal 12.95

FISH AND SHELLFISH SOUP
with rouille, Parmesan and croutons 451 kcal 13.95

MOULES MARINIÈRE
with shallots, butter, white wine and parsley with Hoxton
sourdough 635 kcal 14.95

SMOKED CHALK STREAM TROUT
with Hoxton sourdough 592 kcal 15.95

CRAB LINGUINE
handpicked white crab meat, chilli, garlic,
tomato and parsley 409 kcal 14.95 | Main 818 kcal 26.95

KOLKATA PRAWN TAILS
fried in a light batter and served with Rick's tomato chutney
463 kcal 15.50

DORSET OYSTERS CHARENNAISE 271 kcal
a seemingly odd combination - freshly opened Jersey 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 271 kcal 18

GRILLED CORNISH SCALLOPS
with Serrano ham, Pardina lentils 327 kcal 21.95

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

HALF DOZEN OYSTERS
Dorset oysters served on ice with
Cabernet Sauvignon shallot vinegar 292 kcal 30

COARSE PORK TERRINE
with beetroot chutney and toasted sourdough 351 kcal 9.95

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 thin 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).

MOULES MARINIÈRE
with shallots, butter, white wine and parsley, served with
thin cut chips 2005 kcal 24.95

FILLETS OF GRILLED SEA BASS
fennel and Pernod mayonnaise, new potatoes
499 kcal 29.95

INDONESIAN SEAFOOD CURRY
cod, sea bass, and prawns, green bean and coconut
salad, pilau rice 1463 kcal 32

SHELLFISH RAGOÛT
crab, cockles, clams, mussels and prawns in a rich sauce
with linguine and fines herbes 622 kcal 34

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

ROASTED TRONÇON OF TURBOT
with hollandaise sauce and buttered new potatoes
1110 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 1630 kcal 70

8oz RIBEYE STEAK
from Philip Warren, with thin cut chips, lettuce, shallots
and Cabernet Sauvignon vinegar 1192 kcal 36.95
Add: Peppercorn sauce 576 kcal 3.95
Add: Bearnaise sauce 3.95

BAKED PARMIGIANA DI MELANZANA
layers of chargrilled aubergine, parmesan and a rich
tomato and garlic sauce 1189 kcal 17.50

VEGETABLE MAKHANAWALA CURRY
With basmati and chapati rice 490 kcal 16.95

sides

Tomato, basil and shallot salad 120 kcal 5.95

Buttered new potatoes 378 kcal 5.95

Thin cut chips 592 kcal 5.95

Buttered green beans 182 kcal 5.95

Green bean and coconut salad 97 kcal 5.95

Baby gem salad with cream and
Cabernet Sauvignon vinegar 118 kcal 6.50

Tenderstem broccoli with parmesan, crispy shallots
170 kcal 6.95

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: WHELK SPRING ROLLS
Deep-fried spring rolls with slow-cooked whelks,
ginger, spring onions and mushrooms. 5.95

MAIN: CUTTLFISH BOLOGNESE
Bolognese, but not as you know it. The 'pasta' is
made from cuttlefish body and the rich tomato
ragu includes the head and tentacles 19.95

*Subject to the seas



SET MENU

2 COURSES 24.95 | 3 COURSES 29.95

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

LEEK, POTATO AND THYME SOUP

PIRI PIRI SARDINES

HAM HOCK TERRINE

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FILIPINO PORK BELLY ADBOBO
With pickled mango atchara

SALT COLEY, CHICKPEA AND PARSLEY STEW

BUTTERNUT SQUASH AND SAGE RISOTTO

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APPLE AND RHUBARB CRUMBLE
with Cornish clotted cream

FIG TARTE TATIN

PANNA COTTA
with berries and coconut crumb