



TEMPURA OYSTER 5.00

DORSET OYSTER MIGNONETTE 5.00

OYSTER PERNOD 5.00

PADRON PEPPERS 5.95

RICK STEIN'S CHAMPAGNE BLANC DE
BLANCS, FRANCE NV
125ml 17.50 | Bottle 71.00

MARGARITA

Tequila Reposado, Cointreau, and lime juice. 13.00

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

GRILLED CORNISH SARDINES

tomato, garlic, thyme 8.95

CLASSIC CAESAR SALAD

with anchovies and parmesan 9.95

SMOKED MACKEREL PÂTÉ

with melba toast 9.95

FISH AND SHELLFISH SOUP

served with rouille, Parmesan and croutons 12.95

MOULES MARINIÈRE

a French classic 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, tomato 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 9.95

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

BURRATA, TOMATO AND BASIL

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BATTERED MACKEREL

with chilli mayo and lime served with thin cut chips and salad

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STRAWBERRIES AND CREAM

with strawberry sorbet

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, prawns with caramelised apples 21.95

MOULES MARINIÈRE

a French classic mussels with garlic, shallots, butter, white wine and parsley, with thin cut chips 22.95

GRILLED BREAM FILLETS

hot, sour and sweet sauce, bok choi 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

ROASTED TRONCON OF TURBOT

served with hollandaise sauce and buttered new potatoes 45.00

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 choi and oyster sauce 19.95

CHANA MASALA

A spicy fragrant chickpea curry, with pilau rice, chapati and raita 18.95

CAPONATA

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

sides

Buttered new potatoes 5.00

Garden salad with fines herbes 5.00

Thin cut chips 5.00

Buttered hispi cabbage 5.95

Buttered green beans 5.95

Green bean and coconut salad 5.95

Baby gem salad with cream and cabernet sauvignon vinegar 5.95

"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

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.

GRILLED CORNISH SARDINES

tomato, garlic, thyme

DUCK LIVER PARFAIT

with toasted sourdough

PEA, SORREL AND LETTUCE SOUP

SALMON FISHCAKES

Sorrel, caper and lemon dressing with watercress

BEEF RENDANG

an aromatic curry from Penang, 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 choi and cashew nuts 8.00 supplement

CHOCOLATE PAVE

vanilla ice cream, peanut crumb and crystalised peanuts

PASSIONFRUIT PAVLOVA

whipped cream

STICKY TOFFEE PUDDING

with Cornish vanilla ice cream



DESSERTS

STICKY TOFFEE PUDDING with Cornish vanilla ice cream 8.95

CRÈME BRÛLÉE with berry compote 9.95 perfect with a glass of Sauternes

MILK CHOCOLATE ROSE CREAM baked white chocolate, dark chocolate crisp and vanilla ice cream 8.95

PASSION FRUIT PAVLOVA whipped cream 8.95

AFFOGATO vanilla ice cream with Frangelico and espresso 7.95

A SELECTION OF CHEESES Quicke's Cheddar, Papillon Roquefort, and Melusine goat's cheese with oat biscuits and beetroot chutney. Perfect with a glass of port or our sweet sake for the more adventurous 12.50

SELECTION OF CORNISH ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, mango, raspberry and lemon and lime 6.95

THE WINCHESTER PUDDING

Rick has created this dish based on a 1906 recipe, a steamed sponge pudding flavored with mixed spice, orange, currants and sultanas. Grand Marnier, butterscotch sauce and Cornish clotted cream. 8.95

The Murray Parish Trust was set up by actors James Murray and Sarah Parish following the loss of their daughter Ella-Jayne and is dedicated to the advancement of pediatric medicine across the South of England. During 2023 and beyond the charity is focusing on children's mental health, fundraising to deliver projects which aim to improve early and innovative interventions where urgent support is needed.

A 50p donation from sale of each Winchester pudding is donated to The Murray Parish Trust.

DESSERT WINES

MOSCATO D'ASTI, MONCUCCO DOCG,
FONTANAFREDDA Bottle 30.00

MONBAZILLAC, CHATEAU RAMON, FRANCE 2019
100ml 8.00 / Bottle 38.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS,
HUNGARY 100ml 15.30 | Bottle 44.00

SAUTERNES-BARSAC, CYPRES DE CLIMENS FRANCE
2016 100ml 16.30 | 375ml Bottle 52.00

DIGESTIFS

BARON DE SIGOGNAC 10 YEARS 25ml 5.50

SOMMERSET APPLE BRANDY 25ml 5.95

HENNESY VS 25ml 6.10 / XO 25ml 9.95

PEDRO XIMENEZ 70ml 7.50

PORT QUINTA DE LA ROSO, LBV, 2016 70ml 7.70

PORT QUINTA DE LA ROSA, 10-YEAR-OLD TAWNY
70ml 8.00

KEIGETSU GIN-NO-YUME 70ml 9.95

AKASH-TAI SHIRAUME UMESHU SAKE 50ml 7.75

LIQUEURS

GRAND MARNIER 3.95 | BAILEYS 50ml 5.25

COINTREAU 4.25 | FRANGELICO 3.50 |
ESPRESSO TOSOLINI 4.25

AMARETTO SALIZA 4.255 | LIMONCELLO 4.50

All measures 25ml unless stated

AFTER DINNER COCKTAILS

BRANDY ALEXANDER Hennessey VS, crème de cacao,
cream and a little nutmeg. 10.50

ELDERFLOWER SGROPPINO Tarquin's Rick Stein Gin,
elderflower liqueur, lemon sorbet and a dash of
prosecco. 11.25

CHOCOLATE MARTINI Vodka, Bailey's, crème de
cacao, chocolate sauce 11.50

THE RICHARDSON Frangelico, amaretto, baileys and
crème de cacao. 12.00

HOT DRINKS

ORIGIN COFFEE. A BLEND OF 50% BRAZILIAN & 50% COLOMBIAN. 4.00

Cappuccino / Latte / Flat White / Americano 3.50 / Espresso 3.50 / Macchiato / Iced coffee / Liqueur
coffee 7.25

BIRCHALL LOOSE LEAF TEA. 3.75

English Breakfast / Earl Grey / Green Tea / Camomile Flowers / Triple Mint / Decaf