

Rick Stein

TEMPURA OYSTER 5
DORSET OYSTER MIGNONETTE 5
OYSTER ROCKERFELLA 5

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

MARGARITA
Tequila Reposado, Cointreau, and lime juice. 13

HOXTON COUNTRY LOAF
with salted butter 5.95
HALLOUMI SAGANAKI
honey, black sesame seeds and oregano 5.95
PADRON PEPPERS 5.95

starters

GRILLED CORNISH SARDINES
tomato, garlic, thyme 8.95

CUTTLEFISH RISOTTO
a favourite recipe from my "Venice to Istanbul" book.
Actually from Croatia and very black indeed! 11.95

MUSSELS WITH SPING ONIONS,
SORREL AND CIDER
with country loaf 12.95

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

SALT AND PEPPER PRAWNS
with cucumber and bean sprouts 14.95

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

SMOKED SALMON
with horseradish cream 15.95

DORSET OYSTERS CHARENTEAISE
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

PAN FRIED SCALLOP SUCCOTASH
with Cornish crab and serrano ham 21.95

HALF DOZEN OYSTERS
Dorset oysters served on ice with
Cabernet Sauvignon shallot vinegar 27

DUCK LIVER PARFAIT
with toasted sourdough 9.95

BEETROOT SOUP
salt baked beetroot soup with pickled shallots
and crème fraîche 7.50

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.

Available to purchase in the
restaurant or online at rickstein.com

mains

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

(One Feeds Two Every time you order fish and chips we
donate a school meal to a child in poverty).

SEAFOOD GRATIN
cod, scallop, prawns with caramelised apples 21.95

MUSSELS WITH SPRING ONIONS,
SORREL AND CIDER
with thin cut chips 22.95

STEAMED FILLETS OF BREAM
soy, ginger and spring onion 24.95

LOIN OF PANFRIED HAKE
with aioli, coco beans and Padron peppers 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 TRONÇON OF TURBOT
served with hollandaise sauce and buttered new
potatoes 45

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

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

Basmati rice 3.50

Garden salad with fines herbes 3.50

Buttered new potatoes 3.95

Thin cut chips 3.95

Buttered green beans 4

Green bean and coconut salad 4

Buttered hispi cabbage 4

Baby gem salad with cream and
cabernet sauvignon vinegar 4.50

"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 Set Menu



LA MOUCLADE,
mussels with a lightly spiced curry sauce

STIR-FRIED SALT AND PEPPER SQUID
with red chilli and spring onion

PARMA HAM
rocket, gorgonzola, figs and basil

BAKED PORTOBELLO MUSHROOMS
with dolcelatte, walnuts and charred sourdough

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GUINEA FOWL
with Pardina lentils and chorizo

SMOKED HADDOCK
with Davidstow cheddar rarebit and wilted
spinach

RED MULLET SPAGHETTINI

DEEP RED WINE VEGETABLE STEW
with thyme dumplings

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SPICED PEAR
poached with blackberries and red wine

CHOCOLATE AND AMARETTO TART
with crème fraîche

APPLE TARTE TATIN
with Cornish clotted cream

OUR BOOZY CHRISTMAS PUDDING
with Cornish clotted cream

Lunch: 2 COURSES £29 | 3 COURSES £32
Dinner: 3 COURSES £36



DESSERTS

STICKY TOFFEE PUDDING with Cornish vanilla ice cream 8.95

CRÈME BRÛLÉE with berry compote 8.95 *perfect with a glass of Sauternes 100ml 16.30*

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

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

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

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

Soroptimist International is a global movement of volunteers advocating for human rights and gender equality.

We help women and girls achieve their individual potential, realise aspirations, and have an equal voice in communities worldwide.

Soroptimist International Winchester and District club is the local contact for this area and has been in existence for over 60 years. You can find more information by contacting winchestersoroptimists@gmail.com or our website www.sigbi.org/winchester-and-district

A 50p donation from sale of each Winchester pudding is donated to Soroptimist International.

DESSERT WINES

MILES RICH 3YO MADEIRA, TINTA NEGRA 70ml 8.90

MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2019
100ml 8.00 | Bottle 38.00

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 100ml
15.30

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

DIGESTIFS, PORT & SAKE

BARON DE SIGOGNAC 10 YEARS 25ml 5.50

SOMMERSET APPLE BRANDY 25ml 5.95

HENNESSY 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 |

MR BLACK COFFEE LIQUEUR 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

ADD A FLAVOUR SHOT Caramel 1.00

BIRCHALL LOOSE LEAF TEA. 3.75

English Breakfast / Earl Grey / Chamomile / Green Tea / Triple Mint / Decaf