

Rick Stein

TEMPURA OYSTER 5.00
 DORSET OYSTER MIGNONETTE 5.00
 OYSTER ROCKERFELLA 5.00

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
 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 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 HORSERADISH CREAM
 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 27.00

DUCK LIVER PARFAIT
 with toasted sourdough 9.95

BEETROOT SOUP
 Salt baked beetroot soup with pickled shallots and crème
 fraiche 7.50

RICK'S SET LUNCH MENU

SALT COD FRITTERS WITH AIOLI
 -
 MACKEREL RECHEADO
 Cornish mackerel, cooked in a Goan chilli paste,
 basmati rice, kachumber salad
 -
 APPLE CRUMBLE
 with vanilla ice cream

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

MUSSELS WITH CIDER
 with thin cut chips 22.95

STEAMED FILLETS OF BREAM
 soy, ginger and spring onion 24.95

HAKE WITH COCO BEANS
 and Padron peppers 26.95

INDONESIAN SEAFOOD CURRY
 with cod, bream, and prawns.
 Served with pilau rice and a mangetout
 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

BEETROOT SOUP
 Salt baked beetroot soup with pickled shallots and
 crème fraiche

SALMON FISHCAKES
 Sorrel, caper and lemon dressing with watercress

LAMB KARAHI
 a medium spiced aromatic curry, named after the pan
 it's cooked in

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

STEAMED FILLETS OF BREAM
 soy, ginger and spring onion
 8.00 supplement

CHOCOLATE PAVE
 vanilla ice cream, peanut crumb and crystallised
 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 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

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

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

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 SHIRAUUME 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 Vanilla / Caramel 1.00

BIRCHALL LOOSE LEAF TEA. 3.75

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