Rick Stein

SAMPLE MENU

PEACH & JASMINE SPRITZ

Belvedere Vodka, Aperol, Lemon Juice, Peach & Jasmine Soda 13.50 NEGRONI

Gin, Red Vermouth, Campari 12.95 MARGARITA

Tequilla, Cointreau and Lime Juice 14.50

# **APPETISERS**

BRANDADE with Hoxton sourdough (673 kcal) 4

ANDALUSIAN PRAWN AND SPRING ONION FRITTERS with mustard mayo (520 kcal) 7

PADRON PEPPERS "A LA PLANCHA" from our Padstow Kitchen, with olive oil and sea salt (357 kcal) 8

JAMÓN IBÉRICO DE BELLOTA (93 kcal) 14

DORSET OYSTERS served on ice, with shallot and red wine vinegar dressing (143 kcal 1x) three/six 18/36

EXMOOR CAVIAR with blinis and crème fraiche 10g (56 kcal) 45

# **STARTERS**

SUMMER TOMATO SALAD with buffalo mozzarella (257 kcal) 10

LAMB SWEETBREADS with lemon and tarragon sauce (312 kcal) 12

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers and a pinch of cayenne served with rouille, croutons and Parmesan (370 kcal) 15.50

MOULES MARINIÈRE with sourdough bread (391 kcal) 16.50

SALT AND PEPPER PRAWNS with spinach, cucumber, soy and sesame dressing (302 kcal) 17

SMOKED SALMON with horseradish cream (713 kcal) 17.50

CRAB WAKAME with wasabi mayo (203 kcal) 20

SEARED TUNA GUACAMOLE with spring onion, chilli, and soy dressing (85 kcal) 20

BAKED SCALLOPS with red chilli and chorizo, topped with crispy breadcrumbs (300 kcal) 23.50

SASHIMI OF SCALLOPS, TUNA AND SALMON with pickled ginger, wasabi and soy dipping sauce (185 kcal) 26.50

# MAINS

SPAGHETTI ALLA TRAPANESE with almond, basil and pesto sauce (585 kcal) 16

SOFT SHELL CRAB BURGER with chips and coleslaw (1061 kcal) 22

FISH AND CHIPS haddock deep-fried, with chips, mushy peas, and tartare sauce (1100 kcal) 25.50

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

BLONDE RAY WING with Bearnaise sauce (720 kcal) 28.50

HAKE with coco beans and padron peppers (529 kcal) 29.50

WHOLE SEA BREAM with ginger, spring onion and soy sauce (1656 kcal) 36

INDONESIAN SEAFOOD CURRY with cod, sea bream, and prawns with pilau rice and a green bean, grated coconut salad (700 kcal) 38 8OZ RIBEYE STEAK from Philip Warren Butchers, Launceston, with thin cut chips and a salad of baby gem lettuce, shallots and cream with Cabernet Sauvignon vinaigrette (1103 kcal) 39

TRONÇON OF TURBOT WITH HOLLANDAISE turbot in the English Style, simple and probably a nicer way of eating with this wonderful fish than anything more elaborate. (800 kcal) 55

DOVER SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan, served with beurre noisette (1564 kcal) 58

# SUMMER'S SPECIAL

GRILLED CORNISH LOBSTER with mixed leaf salad and chips (1250 kcal) 38

During the summer Cornish lobsters are bountiful and deserve to be celebrated, so until 31st August we're offering lobster with fines herbes, thin cut chips and salad for a very special price.

## **SIDES**

COURGETTE SALAD with pumpkin seeds (132 kcal) 5.50 GARDEN SALAD (161 kcal) 6 MINTED NEW POTATOES (177 kcal) 6.50

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THIN CHIPS (365 kcal) 6.50
BROCCOLI with Parmesan and crispy shallots (309 kcal) 7.50



### AMARETTO SOUR

Amaretto, Lemon Juice, Syrup, Egg White

#### ESPRESSO MARTINI

Vodka, coffee liqueur and Coffee

## **DESSERTS**

VANILLA CRÈME BRÛLÉE (320 kcal) 10

BAKED RICE PUDDING with gooseberry compote (106 kcal) 10

LEMON SEMIFREDDO with berry compote (308 kcal) 10

STRAWBERRIES with lemon meringue and chantilly cream (1210 kcal) 10

MANGO CHEESECAKE with passion fruit (506 kcal) 10.50

STICKY TOFFEE PUDDING with Cornish clotted cream (984 kcal) 10.50

A SELECTION OF ICE CREAM

vanilla, strawberry, salted caramel, rocky road, biscoff and new york lime cheesecake 3x scoops (591 kcal) 10.50

HAZELNUT AND CHOCOLATE DOME (1149 kcal) 11

### A SELECTION OF CHEESE

Finn, Roquefort and Vintage Cheddar - (558 kcal) 13.50 Served with beetroot chutney and sourdough crackers

### **DESSERT WINE**

MONBAZILLAC, CHATEAU RAMON, GRANGE NEUVE, FRANCE, 2018 (100ml) 12.00 SAUTERNES CHATEAU DELMONT, FRANCE 2022 (100 ml) 13 / (bottle) 53.00 LATE HARVEST TOKAJ, HUNGARY (100 ml) 15.30 / (bottle) 50.00 BRACHETTO D'ACQUI DOGG, CONTERO, ITALY 2019 (100 ml) 15.75 MORRIS OF RUTHERGLEN, MUSCAT, AUSTRALIA, NV (bottle) 69.00

#### **DIGESTIFS**

## **SHERRY**

MIRA LA MAR FINO, JEREZ, SPAIN (dry), (70ml) 7.00
MANZANILLA VERO FLOUR, SPAIN (dry), (70ml) 7.70
AMONTILLADO LOS ARCOS, LUSTAU, SPAIN (dry), (70ml) 8.00
MADEIRA TINTA NEGRA, MILES, RICH, PORTUGAL NV (70ml) 8.90

### PORT

QUINTA DE LA ROSA 10-YEAR-OLD TAWNY (70ml) 12.00 QUINTA DE LA ROSA LBV 2019 (70ml) 8.00 QUINTA DE LA ROSA VINTAGE 2009 (70ml) 20.50

### HOT DRINKS

TEA 3.75
ESPRESSO 3.50
AMERICANO 4.00
LATTE 4.00
CAPPUCCINO 4.00
FLAT WHITE 4.00