

RICK'S

DINNER MENU

STARTERS

Rick's fresh soup	£4.10
Tiger prawn laksa – spiced coconut soup with bok choy & udon noodles	£4.95
Roast tomato tart tatin, rocket & pine nut salad	£5.25
Crayfish & Shetland oak smoked salmon, mixed leaves, caper & shallot dressing	£6.95
Pan seared scallops on spiced sweet potato purée & caper dressing	£7.95
Warm wood pigeon salad, caramelised silverskins, lardons & oyster mushrooms	£5.95
Crab cake with a spinach & lemon butter sauce	£5.95
Chicken liver parfait, ciabatta toasts & tomato chutney	£5.75
Spiced cauliflower fritters & roasted paprika aioli	£4.75
Buffalo mozzarella, plum tomatoes & Parma ham with basil oil dressing	£5.95

SEAFOOD & CRUSTACEA

Crayfish & avocado cocktail with soft brown bread	£5.25
Crispy squid & chilli peanut dipping sauce	£5.25
Grilled tiger prawns with coriander & mango salsa	½ dozen £6.95 / dozen £13.50
Seafood platter – to share	£14.50
Poached salmon, tiger prawns, crab & crayfish. With chipotle mayo & granary bread	
Isle of Lewis mussels	£5.95 / £9.95
• White wine, garlic & cream	
• Coconut & coriander broth	

All subject to market availability

TO SHARE

Charcuterie & cheese board Italian hams, Manchego & feta cheeses, bread, olive oil & balsamic	£11.95
Baked mini Camembert with toasted brioche & berry conserve	£11.95

MAINS

Rick's main today	
Lemon & mustard marinated corn fed chicken, warm baby potato salad & watercress	£13.95
Balsamic & honey glazed rib eye steak skewers with sweet chilli sticky rice, served with lime & coriander yogurt	£17.95
Marinated salmon with braised bok choy, lime & coriander sauce	£12.95
Roasted belly of pork, thyme potatoes & mulled cider jus	£10.95
Wild mushroom risotto crisp leeks & truffle oil	£11.95
8oz 28 day aged Scottish 8oz sirloin steak or 8oz 28 day aged rib eye with hand cut chips & sauce béarnaise	£19.95
Black Faced lamb rump, Maris Piper & sweet potato dauphinoise, rosemary jus	£17.95
Penne pasta, smoked chillis, black olives, spring onions & plum tomatoes with shaved Parmesan	£9.95
Fillet of monkfish wrapped in Parma ham with capers & sauce vierge	£20.75

Some of our mains are available in smaller sizes for children. Please ask your waiter for more details

SIDES

Stir fried green beans & pancetta	£3.75
Spinach, petit pois, mint & feta salad	£3.75
Broccoli & toasted almonds	£3.75
Mixed leaf salad & aged balsamic dressing	£3.75
Maris Piper mash	£3.75
Hand cut chips	£3.75
Fries	£3.75

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DESSERTS

Crème brûlée with fresh raspberries	£4.95
Chocolate & caramel tart with orange flavoured cream	£4.95
Strawberry mille-feuille	£4.95
Sticky toffee pudding with butterscotch sauce & vanilla ice cream	£5.50
Clark's cheeses with oatcakes & onion confit	£6.75
To share – whole baked camembert with toasted brioche & berry conserve	£11.50

COCKTAILS, DESSERT WINE & PORT

Espresso Cocktail	£7.25
Pampero Especial, Kahlúa, espresso, vanilla syrup	
Los Pecalillos Glotonia PX, (75ml gls) Montilla-Moriles – Spain (50cl)	£4.95 / £30.95
Brilliant Disguise Moscato, Two Hands Wines, Barossa Valley – Australia (50cl)	£30.50
Cockburn's Fine Ruby Port Portugal – (25ml)	£4.80

HOT DRINKS

Fairtrade coffee	
Flat white	£2.55
Long black	£2.55
Espresso / double espresso	£2.10 / £2.55
Macchiato	£2.25
Cappuccino	£2.55
Caffè latte	£2.45
Hot chocolate / with cream	£2.55 / £2.75
Caffè mocha / with cream	£2.55 / £2.75
Baileys latte	£3.95
Cointreau hot shot latte	£3.95
Organic Teas – English Breakfast, Earl Grey, ginger, green tea, berry, chamomile, mint	£1.95

Decaffeinated coffee, skimmed & semi-skimmed milk are available with all of the above.

MAIN & STARTER OR DESSERT FOR £15

Why dine in when you can dine out?
Enjoy locally sourced & freshly prepared dishes from our delicious winter menu.

STARTERS

Rick's fresh soup
Roast tomato tart tatin, rocket & pine nut salad
Crab cake with wilted spinach & lemon butter sauce
Spiced cauliflower fritters & roasted paprika aioli
Chicken liver parfait, ciabatta toasts & tomato chutney
Buffalo mozzarella, plum tomatoes & Parma ham with basil oil dressing

MAINS

Rick's Main of the Day
Scottish 8oz beef burger, tomato & onion relish
Penne pasta, smoked chillies, black olives, spring onions & plum tomatoes with shaved Parmesan
Marinated salmon with braised bok choy, lime & coriander sauce
Roasted belly of pork, thyme potatoes & mulled cider jus
Wild mushroom risotto crisp leeks & truffle oil
Chicken Caesar, ciabatta croûtons, anchovies, pancetta & Parmesan

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Broccoli & toasted almonds	£3.75
Mixed leaf salad & aged balsamic dressing	£3.75
Maris Piper mash	£3.75
Hand cut chips	£3.75
Fries	£3.75

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