RICK'S

LUNCH MENU
12PM – 5PM

STARTERS

Fresh soup & grilled farmhouse bread 4.5

Pig cheek & pancetta croquettes with wild mushrooms & truffle oil 5.5

Prawn & green chilli dumplings, hot & sour sauce 5.5

Goats cheese, pea & edamame salad with chilli, mint & pomegranate dressing 5

Mushroom arancini with parmesan & red chard 5

Chicken and chorizo skewers with smoked paprika mayo 5

SALADS & SANDWICHES

Thai beef salad & teriyaki dressing 8

Chicken Caesar with crunchy croutons & shaved parmesan 7.5

Crispy fried gorgonzola with grilled sweet peppers, courgette, aubergine & sun blushed tomato salad 7

Pulled BBQ pork flatbread with apple slaw 7

Falafel & minted yogurt wrap 6.5

Chargrilled chicken ciabatta with roast tomato salsa & candied bacon 7

Roast pepper & mozzarella focaccia with tomato dressing & mixed leaves 6.5

Red Leicester & chilli quesadilla with guacamole & sour cream 7

GOURMET BURGERS

All served with fries

Orkney beef burger, smoked bacon, melted Monterey jack, little gem lettuce, tomato & pickle 9.5

Chargrilled chicken breast with candied smoked bacon, grilled brie, rocket, tomato & pickle 9.5

Grilled flat mushroom, blue cheese, roast red pepper, smoked mayo, little gem, tomato & fried pickle 9.5

MAINS

Ricks main today

Spiced salmon laksa with udon noodles, bean sprouts & bok choi 11

Chargrilled rump steak with hand cut chips & onion rings with peppercorn or béarnaise sauce 15

Smoked haddock & pea risotto 10

Spinach & ricotta tortellini with sugar snap peas & pecorino 10

Chargrilled chicken on a warm baby potato salad, chorizo, rocket & Parmesan 12

TO SHARE

Mixed platter
Chicken & chorizo skewers, smoked haddock & salmon fish cakes, chilli & lime king prawns, ripped basil & tomato mozzarella, wild mushroom arancini, chargrilled farmhouse bread & confit garlic 14.5

Charcuterie
Parma ham, mortadella, salami Milano, bresaola, brie, blue murder, mull cheddar, olives, red pesto, roast mediterranean veg, flat breads, chargrilled bread, oil & balsamic 14.5

SIDES

3.5 each

Chipotle battered onion rings with BBQ sauce

Courgette fritters & cucumber yogurt

Sugar snap peas with almonds

Rocket with shaved Parmesan

Mixed leaf salad & aged balsamic dressing

Olive oil mash

Hand cut chips with smoked mayonnaise

Chilli fries with sour cream & chive

Fries

THE BIG STEAK NIGHT!

Get over the midweek slump with The Big Steak Night!

8oz rib eye steak

Hand cut chips

Choice of béarnaise or pepper sauce

Oh and a small glass of red wine, do not forget the wine!

Available Wednesday from 5pm

Only 15.95 per person

RICK'S

LUNCH MENU
12PM – 5PM

DESSERTS

Salted caramel & chocolate tart with vanilla ice cream **5.5**

Lemon Tart & raspberry sorbet **5.5**

Sticky toffee pudding with vanilla ice cream **5.5**

TO SHARE

Apple tart tatin with cinnamon ice cream **9**

Chocolate fondue with strawberries, profiteroles, banana, cookies & marshmallows **11**

Clarkes cheese with oatcakes & onion confit **8.5**

HOT DRINKS

Our own Artisan Roast

Flat white **2.95**

Long black **2.65**

Espresso **2.25**

Double espresso **2.55**

Macchiato **2.35**

Cappuccino **2.95**

Caffè latte **2.95**

Baileys latte **3.95**

Cointreau hot shot latte **3.95**

Hot chocolate **2.95**
with cream **3.05**

Caffè mocha **2.95**
with cream **3.05**

Eteaket Teas 2.75

English Breakfast / Earl Grey / Ginger
Green tea / Berry / Chamomile / Mint
Decaffeinated coffee, skimmed & semi-skimmed milk are available with all of the above.

DINE OUT

WHY DINE IN WHEN YOU CAN DINE OUT?

2 main courses for 10

Innis & Gunn sausages with mash & onion gravy

Orkney burger with tomato salsa on toasted brioche bun with fries

Rick's haddock & chips with mint mushy peas & tartare sauce

Shetland mussels, white wine & garlic cream with fries & crusty bread

Wild mushroom gnocchi with shaved parmesan

Chargrilled chicken & smoked bacon Caesar salad with parmesan & croutons

Available 7 days a week. Offer is subject to change.

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff.

We cannot guarantee that there will not be traces of other products due to the nature of our production area.

We apply a discretionary 12.5% service charge to all tables of 5 or more. VAT at the standard rate is included. Most major credit cards accepted.

WHITE

Villa Rosella Glera Pinot Grigio, Veneto, Italy
5.8 / 7.85 / 23.5

The Pitmaster Viognier, South East Australia
6.3 / 9.15 / 27.5

Cloudy Bay Sauvignon Blanc Marlborough, New Zealand
11.2 / 15.8 / 48

ROSE

Villa Molino Pinot Grigio Blush delle Venezie, Italy
6 / 8.3 / 25

RED

Valdemoro Merlot, Central Valley, Chile
6 / 8 / 24

Ponderosa Malbec, Central Valley, Chile
6.3 / 8.5 / 25.5

Bodega Lan Crianza, Rioja, Spain
7.3 / 9.65 / 29

All Wines by the Glass are also available as 125ml measures

SPARKLING WINE

Santi Nello Prosecco, DOC, Italy
6.00 / 33

Chandon Brut, Argentina
6.50 / 35

Chandon Rosé, Argentina
7.00 / 38

IT'S PARTY TIME!

Whether it's for business or pleasure, we've incredible spaces available for all occasions. From special celebrations, drinks parties to business affairs!

Contact Kelly on
kelly@montpeliers.co.uk
to find out more!