

RICK'S



SNACKS

Salted Pretzels	£2
Wasabi Peas <i>GF</i>	£3.5
Nocellara Olives <i>VE GF</i>	£5
Homemade Toasted Focaccia, <i>extra virgin olive oil VE</i>	£5

SMALL PLATES & NIBBLES

Roast Red Pepper Hummus, <i>dukkah, corn tostada VE GF</i>	£7
Chargrilled Courgette Dip, <i>Za'atar, corn tostada VE GF</i>	£7
Crispy Salt & Pepper Calamari, <i>aioli GF</i>	£12
Korean Fried Chicken, <i>sriracha mayo</i>	£12
Cheesy Bubble & Squeak Croquettes <i>V</i> <i>Sun blushed tomato ketchup</i>	£9
Cajun Spiced Sweetcorn 'Ribs', <i>BBQ dipping sauce VE GF</i>	£9
Crisp Pork Belly Bites, <i>wholegrain mustard & honey glaze GF</i>	£12
Baked Somerset Camembert, <i>ciabatta crostini V</i>	£12
Triple Cooked Chips <i>VE GF</i> Fries <i>VE GF</i>	£6

SHARING BOARDS

Charcuterie <i>Jamón Serrano, salami Milano, chorizo reserve picante, olives, pickles, tomato Catalana, focaccia</i>	£16
West Country Cheese Board <i>V</i> <i>Bath Blue, camembert, Westcombe cheddar, Tor goats' cheese, cider chutney, crackers, focaccia</i>	£16
Vegan Board <i>VE</i> <i>Red pepper hummus, courgette dip, tomato Catalana, dressed leaves, falafel, olives, focaccia</i>	£15

V Vegetarian | *VE* Vegan | *GF* Gluten-free
Gluten-free bread options available upon request.

We strive to source all our fish and seafood from sustainable sources including line caught, MSC certified and responsibly farmed produce. Our meat is sourced from local artisan butcher Nigel Buxton. Our seafood is sourced locally through Kingfisher Brixham. We use free-range eggs. Our cheese and artisan products come from Forest Produce in Uffcolme and are sourced from local independent producers. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 10% will be added. All prices inclusive of VAT.

