

RICK'S

FOOD MENU

BRUNCH & LUNCH

Served Wednesday - Sunday until 4pm

Classic French onion soup	£8
Native Oysters, <i>Granny Smith apple & shallot relish</i>	£4 each
Eggs Florentine, <i>spinach, toasted muffin, hollandaise</i> <i>V</i>	£12
Kingfisher Brixham crab Benedict, <i>toasted muffin, hollandaise</i>	£15
Honey roast ham Benedict, <i>toasted muffin, hollandaise</i>	£14
Brioche French toast, <i>berry compote, mascarpone</i> <i>V</i>	£15
Aubergine shakshuka, <i>corn tostada</i> <i>V GF</i>	£12
Add: Chorizo £5 Grilled halloumi £5	
Buxton Butchers 6 oz sirloin, <i>two fried eggs</i> <i>GF</i>	£15

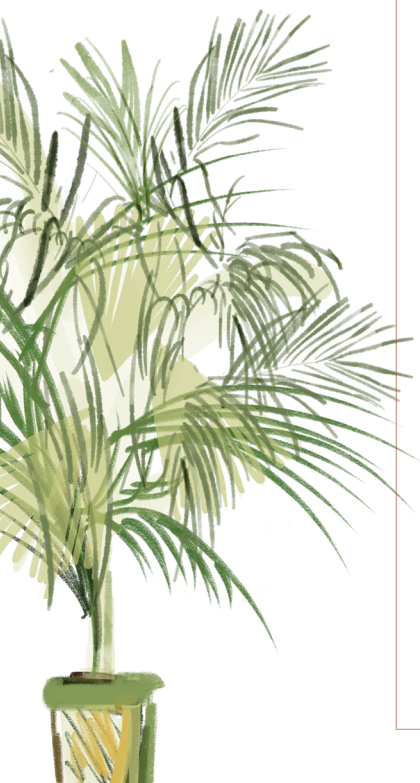
STOVE TOP SOURDOUGH TOASTIES

Served All Day

Vegan mozzarella <i>VE</i> <i>Sun blushed tomatoes, roasted red peppers, basil pesto</i>	£9
Honey roast ham <i>Somerset Brie, Dijon mustard</i>	£10
Buxton Butcher beef brisket <i>Westcombe Cheddar, red onions, jalapeño salsa</i>	£10

All toasties served with house pickles.

Add: Triple cooked chips, house aioli *VE G* £5



BITES & BOARDS TO SHARE

Served Wednesday - Saturday
from 4pm until 10pm

BITES

Nocellara olives <i>VE GF</i>	£5
Homemade toasted focaccia, <i>extra virgin olive oil V</i>	£5
Native oysters, <i>Granny Smith & shallot relish</i>	£4
Spiced Buffalo cauliflower, <i>tabini sauce VE GF</i>	£8
Crispy salt & pepper calamari, <i>aioli GF</i>	£10
Baked Somerset Camembert, <i>toasted sourdough V</i>	£12
Korean fried chicken, <i>sriracha mayo GF</i>	£10

BOARDS

Rick's Charcuterie Board	£22
<i>Jamón Serrano, salami Milano, chorizo reserve picante, chicken liver pâté, olives, tomato Catalana, pickles, focaccia</i>	
West Country Cheese Board <i>V</i>	£16
<i>Bath Blue, Somerset Camembert, Westcombe Cheddar, Tor Goats cheese, fig chutney, grapes, crackers, focaccia</i>	

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.

