Ricks

An empty stomach is a terrible drinking companion.





While You Wait

Jalapeño Cornbread salted butter *(V)* **£3**
Marinated Mixed Olives lemon, chilli & coriander *(VG)* **£5**
Butterbean Hummus mixed olive salsa verde, chilli oil, Odysea flatbread *(VG)* **£6**
Cumbrae Oysters *(x3)* shallot vinegar, seaweed mignonette, lemon **£12**
Pickle & Feta Plate barrel-aged feta, cornichons, fresh radish, pickled onions, cucumber *(V)* **£4**

Starters

Hand-Picked Tarbert Crab *(to share)* picked white crab, cucumber, dill, brown crab mayonnaise, toasted sourdough **£25**
North Sea Baked Scallops cauliflower purée, seaweed butter, samphire **£14**
Steak Tartare hand-cut fillet beef, cured egg yolk, capers, English mustard, sourdough toast **£12**
Confit Chicken Wings truffle potato mousseline, chicken balsamic glaze **£8**
Crispy Fried Burrata arrabbiata sauce, basil oil, toasted focaccia *vegan burrata available (V)* **£14**
Roasted Beetroot Carpaccio purple, golden & candied beetroot, pickled walnuts, watercress, lime vinaigrette *(VG)* **£8**
Charred Courgettes whipped cashew hummus, hot honey, pistachios, strawberry mint *(V)* **£8**

Mains



Posh Fish Supper battered haddock, jenga chips, malt mushy peas, tartare sauce **£17**
Roast Stone Bass Jersey Royals, brown shrimp butter, samphire **£21**
Seafood Linguine prawns, mussels, scallops, crab, saffron tomato sauce **£20**
Roast Chicken Breast leek & white wine velouté, tarragon mashed potato **£16**
Ricks Smash Burger dry-aged beef, Montgomery cheddar, smoked mayonnaise, fries **£15**
Spicy Bean Burger plant-based burger, smoked garlic mayo, caramelised onions, fries *(VG)* **£13**
Gnocchi Arrabbiata Crispy gnocchi, fire-roasted tomato & chilli, vegan Parmesan focaccia crumble *(VG)* **£14**
Roasted Delica Squash Salad black garlic, white miso cream, green apple relish, red chicory, frisée, hazelnuts, tarragon oil *(VG)* **£13**

Steaks by John Gilmor Butchers

227g Fillet **£45** | 300g Ribeye **£40** | 283g Sirloin **£35**
550g Dry-Aged T-Bone *(for two)* **£65** *choose two sides and two sauces*
566g Chateaubriand *(for two)* **£70** *choose two sides and two sauces*

Sauces

Peppercorn **£3** | Béarnaise **£3**
Arran Blue Cheese **£4** | Bone Marrow **£3**
Mushroom XO Cream **£3**

Sides

Jenga Chips *(VG)* **£6**
Fries *(VG)* **£5**
Old Bay Cajun **£6**
Barrel-aged feta, hot honey **£6.50**
Buttered Crispy Jersey Royals *(V)* **£5**
Ricks Crunch Salad, bitter leaves *(V)* **£6**
Heritage Carrots, cashew hummus, XO mushroom sauce *(VG)* **£5**
Woodland Mushrooms, garlic butter confit *(V)* **£5**
Charred Hispi Cabbage, sun-blush tomato, caper, chilli dressing *(VG)* **£6**

Please inform your waiter of any food allergies or dietary requirements you may have. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 13% service charge. 100% of all service charge goes to our staff. VAT @ standard rate is included. All major credit cards accepted. (v) = vegetarian (vg) = vegan