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 white crab meat, cucumber, dill, brown crab mayonnaise, toasted sourdough **£12**
North Sea Baked Scallops cauliflower purée, seaweed butter, samphire **£14**
Steak Tartare hand-cut fillet of 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 *(V), vegan burrata available* **£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 Gilmour Butchers

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

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.
Scan the QR code for allergy and nutritional information on each dish.