

# Rustique

Bar & Bistro

Basket of French bread £2.95  
Bowl of marinated olives £2.95

## À la Carte

### Les Entrées

<b>Soupe du jour</b> A large bowl of homemade soup served with warm French bread.	£4.95
<b>Soupe à l'oignon</b> Classic French onion soup, made with beef stock and finished with cheese croutons.	£5.25
<b>Crevettes à l'ail et au piment</b> Tiger prawns cooked with garlic, chilli and tomato, served with French bread.	£7.25
<b>Demi douzaine d'escargots</b> Six snails cooked with garlic and parsley butter, served in their shells with French bread.	£6.50
<b>Moules marinières à la crème</b> Mussels cooked in a white wine, garlic cream and herb sauce, served with French bread.	£7.25

<b>Coquille Saint Jacques</b> Pan fried queen scallops cooked with leeks, shallots and white wine, covered in cheesy mash and finished under the grill.	£8.95
<b>Crêpe à la béchamel et au jambon</b> Country ham and smoked cheese stuffed crêpe, smothered in smoked cheese béchamel and grilled, served with mixed leaves.	£7.25
<b>Panna cotta au chèvre et thym</b> A set goat cheese panna cotta with thyme, served with tomatoes, balsamic beetroot and leaves.	£7.25
<b>Assiette de charcuterie</b> A selection of cured meats, pâté with cheese, chutney, olives and crusty bread.	£6.95/£10.95 to share
<b>Pâté de foies de volaille</b> Chicken liver pâté, served with French bread and a tasty onion marmalade.	£5.25

### Les Plats Principaux

<b>Moules marinières à la crème</b> Mussels cooked in a white wine, garlic cream and herb sauce, served with fries.	£13.95
<b>Confit de canard</b> Slow roasted duck leg served on garlic dauphinoise potatoes, green beans and redcurrant sauce.	£14.95
<b>Loup de mer</b> Pan fried fillets of seabass on herb crushed potatoes and tomato tartare with a rocket pesto drizzle.	£15.95
<b>Filet de bœuf</b> 8oz pan fried fillet of beef, cooked to your liking and served with French fries and your choice of either Diane, green peppercorn or bacon and blue cheese sauce.	£22.95
<b>Entrecôte de bœuf</b> 12oz pan fried ribeye steak, cooked to your liking and served with French fries and your choice of either Diane, green peppercorn or bacon and blue cheese sauce.	£21.95
<b>Selle d'agneau</b> Pan roasted rump of lamb with dauphinois potatoes, braised red cabbage and a rich red wine & rosemary sauce.	£18.95

<b>Filet de porc</b> Sage, onion and apple stuffed pork fillet wrapped in parma ham, carved onto roasted baby new potatoes, confit shallots and green beans, with a cider and thyme gravy.	£16.95
<b>Salade niçoise au saumon</b> Pan fried salmon steak on a classical Niçoise salad of mixed leaves, green beans, new potatoes, olives, tomatoes, onions and anchovies with a hard boiled egg.	£16.95
<b>Paupiette de poulet</b> Chicken breast stuffed with a cèpe mushrooms duxelle, wrapped in air dried ham, served with rissolées potatoes and herb cream sauce.	£15.95
<b>Steak de chevreuil</b> Roast haunch of venison on bacon and mushrooms forestières sautéed potatoes, green beans and red wine & garlic sauce.	£19.95
<b>Tarte aux champignons et Pont l'Évêque (v)</b> Leek, mushrooms and Pont l'Évêque tart, served with salad and fries.	£11.95
<b>Tagine marocain de légumes (v)</b> Moroccan spiced vegetables tagine with mixed vegetables and pulses, cooked with tomatoes and ras el hanout spices. Served with raisin and herb couscous and minted raita (also available with lamb kofta's for £13.95)	£11.95

### Les Plats Additionnels

French fries, herb mash, dauphinoise potatoes, green beans, ratatouille, braised red cabbage, sautéed mushrooms, mixed salad, tomato and shallot salad – £3.25

### Les Desserts

<b>Crème brûlée</b> £5.50 A traditional caramelised crème Brûlée
<b>Cheesecake au chocolat blanc et aux framboises</b> £5.50 White chocolate and raspberry cheesecake on a classic biscuit base, served with vanilla ice cream.
<b>Tarte Tatin</b> £5.95 A classic apple tart served with vanilla ice cream
<b>Le sticky toffee pudding</b> £4.95 A classical sticky toffee pudding served with vanilla ice cream.
<b>Pot au chocolat</b> £4.95 An old Rustique classic chocolate pot topped with salted caramel, served with shortbread.
<b>Crêpe à la banane et sauce caramel</b> £4.95 French crêpe filled with banana, smothered in caramel sauce, served with vanilla ice cream.
<b>Sélection de Fromages Français</b> - £7.95 A selection of fine French cheeses with apples, grapes and mixed leaves, served with French bread.