

# Rustique

Bar & Bistro

Basket of French bread  
Bowl of marinated olives

£2.95  
£2.95

## Set Menu

2 courses £15.95 - 3 courses £18.95

### Les Entrées

#### Soupe du jour

Choose from a bowl of fresh soup of the day served with warm French bread or a classic onion soup made with beef stock and served with cheese croutons.

#### Pâté de foies de volaille

Chicken liver pâté, served with French bread and a sweet red onion marmalade.

#### Champignons à l'ail (v)

Pan fried mushrooms, cooked with garlic and finished with cream, served with French bread.

#### Salade d'écrevisses et crevettes

A crayfish and prawn cocktail finished with Mary rose sauce.

#### Salade de chèvre (v)

Croutons of melted goat's cheese on mixed leaves with a balsamic glaze.

#### Boulettes d'agneau

Minced lamb kofta served with minted yogurt and pitta bread.

#### Fritot de brie (v)

Breaded brie served with mixed leaves and mixed berry compote.

#### Croquette de crabe

A coriander and lemon crab cake with baby salad and chilli salsa.

### Les Plats Principaux

#### Steak frites

A juicy pan fried rump steak cooked to your liking, served with fries and a choice of either garlic butter, green peppercorn or creamy mushroom sauce.

#### Croquettes de saumon

Homemade salmon fishcakes served with mixed leaves, fries, and tartare sauce.

#### Poulet façon Bretonne

Chicken breast cooked in Brittany style with mushrooms, leeks, onions, white wine and tarragon cream sauce served with Dauphinoise potatoes.

#### Confit de canard

Slow roasted leg of duck served with dauphinoise potatoes and a port and redcurrant sauce.

#### Linguines aux crevettes et au crabe

King prawns and crab linguini, herb oil and red chilli and lime zest.

#### Loup de mer

Fillet of sea bass on sweet potato purée, finished with a lemon butter sauce.

#### Tarte paysanne

Smoked bacon, sun blushed tomatoes and mushrooms tart, served with salad and fries.

#### Jarret de porc au cidre

Slow braised pork shank, cooked in cider, served with coarse grain mustard mash and cider & apple sauce.

#### Salade de poulet et lard fumé

Pan fried chicken and smoked bacon served on a dressed salad.

#### Tarte aux champignons et Pont l'Évêque (v)

Leeks, mushrooms and Pont l'Évêque tart, served with salad and fries.

#### Tagine marocain de légumes (v)

Moroccan spiced vegetable tagine with mixed vegetables and pulses, cooked with tomatoes and ras el hanout spices. Served with raisin and herb cous cous and minted riata (also available with lamb kofta's for £2 extra)

#### Foies de veau à la poêle

Pan fried calves liver with crispy bacon, mashed potato and a red onion sauce.

#### Moules marinières à la crème

Classic French dish of mussels cooked in a white wine, garlic, herb and cream, served with French bread.

#### Bœuf Stroganoff

Strips of beef steak cooked with paprika, cream and mushrooms, served with rice

### 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

#### Crêpe à la banane et sauce caramel

French crêpe filled with banana, smothered in caramel sauce, served with vanilla ice cream.

#### Crème brûlée

A traditional caramelised crème brûlée.

#### Cheesecake au chocolat blanc et aux framboises

White chocolate and raspberry cheesecake on a classic biscuit base, served with vanilla ice cream.

#### Pot au chocolat

An old Rustique classic, chocolate pot topped with salted caramel and served with a short bread.

#### Sélection de fromages français

Sample three French cheeses, served with bread and chutney.

#### Le sticky toffee pudding

A classical sticky toffee pudding served with vanilla ice cream.

Food allergies and intolerances  
Before ordering please speak to a member of the waiting staff about your requirements