

## SET MENU

### AVAILABLE

MONDAY - THURSDAY 12-10PM  
FRIDAY - SATURDAY 12-7PM  
SUNDAY 12-9PM

1 course £19.95  
2 courses £23.95  
3 courses £27.95

## Les Entrées

### SOUPE DU JOUR **V**

A large bowl of homemade soup served with warm French bread.

### SOUPE À L'OIGNON

Classic French onion soup, made with beef stock and finished with cheese croutons.

### PÂTÉ DE FOIES DE VOLAILLE

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

### CHAMPIGNONS A L'AIL **V**

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

### MOULES MARINIÈRES À LA CRÈME

Starter portion of mussels cooked in a white wine, garlic cream and herb sauce, served with French bread.

### 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 yoghurt, on flat 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 Additionnels £ 4.75

FRENCH FRIES

HERB MASH

DAUPHINOISE POTATOES

BUTTERED NEW POTATOES

GREEN BEANS

RATATOUILLE

BRAISED RED CABBAGE

SAUTÉED MUSHROOMS

MIXED SALAD

TOMATO & SHALLOT SALAD

SEASONAL GREENS

### FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to a member of the waiting staff about your requirements

## SET MENU

## Les Plats Principaux

### STEAK FRITES

A juicy pan fried rump steak, cooked to your liking and served with French fries and your choice of either:  
Garlic butter / Green peppercorn / Creamy mushroom sauce.

### CROQUETTES DE SAUMON

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

### POULET FAÇON BRETONNE

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

### CONFIT DE CANARD

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

### LOUP DE MER

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

### OEUF À LA BASQUE

Spicy sausage cooked with onions, new potatoes and peas in a smoky paprika and tomato sauce, topped with an egg and baked.

### JARRET DE PORC AU CIDRE

Slow braised pork shank, cooked in cider, served with coarse grain mustard mash and cider and 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**

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

### TAGINE MAROCAIN DE LÉGUMES **V**

Moroccan spiced vegetables tagine with mixed vegetables and pulses, cooked with tomatoes and ras el hanout spices. Served with apricot bulgar and minted raita (also available with lamb kofta for £2 extra).

### RUSTIQUE BURGER

Pan fried house burger served in a brioche bun with salad, fries and burger sauce, with either blue cheese or brie cheese.

### MOULES MARINIÈRES À LA CRÈME

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

### LINGUINES AUX CREVETTES ET AU CRABE

King prawn & crab linguine, herb oil, red chilli and lime zest.

### RISOTTO AUX CHAMPIGNONS VÉGAN **Vg**

Wild mushrooms cooked with shallots and leeks in a creamy risotto.

### COQ AU VIN

Chicken slowly casserole in red wine, mushrooms and baby onions, served on rissole potatoes.

## Les Desserts

### CRÊPE À LA BANANE ET SAUCE CARAMEL

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

### CRÈME BRÛLÉE

A traditional caramelised Crème Brûlée.

### POT AU CHOCOLAT

An old Rustique classic chocolate pot served with shortbread and crème fraîche.

### TARTE AU CITRON

A zesty glazed lemon tart served with crème fraîche.

### SÉLECTION DE FROMAGES FRANÇAIS

A selection of fine French cheeses with apples, grapes and mixed leaves, served with French bread.

### LE STICKY TOFFEE PUDDING

A classical sticky toffee pudding served with caramel sauce and vanilla ice cream.