

SET MENU

AVAILABLE

MONDAY - THURSDAY 12-10PM

FRIDAY - SATURDAY 12-7PM

SUNDAY 12-9PM

1 course £ 21.00

2 courses £ 25.00

3 courses £ 29.00

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 £ 5.00

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

Filet 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 smokey 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.

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.

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.

BOURGUIGNON AUX CHAMPIGNONS Vg

Chestnut and forest mushrooms cooked with carrots, pearl onions and vegan bacon in a rich red wine sauce. Served with mashed potato.

COQ AU VIN

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

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.