

CHAMPAGNES ET CREMANT

125ml Bottle

KRAEMER BRUT FRANCE

£5.95 £29.95

A wonderful sparkling wine from the Loire Valley, a soft and creamy texture giving a voluptuous feel in the mouth, perfect for celebrations.

CHARLES VERCY BRUT CHAMPAGNE FRANCE

£42.00

Very aromatic and elegant with ripe fruit flavours and a really pleasant minerality.

CHARLES VERCY CUVÉE DE RESERVE ROSE FRANCE

£45.00

Delicate red fruit flavours enhanced by a fine mousse creating a beautiful Champagne with crisp acidity and a long finish of blackberries

LA CUVÉE LAURENT-PERRIER FRANCE

£55.00

Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

Rustique

Restaurant & Bistro



A LA CARTE & WINE MENU

LES ENTRÉES

SOUPE À L'OIGNON £6.50

Classic French onion soup, made with beef stock, finished with a cheese crouton.

CREVETTES À L'AIL ET AU PIMENT £7.95

Tiger Prawns cooked with garlic, chilli and tomato, served with French Bread.

MOULES MARINIÈRE À LA CRÈME £7.95

Classic French dish of mussels cooked in white wine, garlic, herb and cream, served with French bread. Only served fresh - subject to availability.

CUISSES DE GRENOUILLES £7.95

Pan fried frogs legs cooked in garlic served with mixed leaves and French bread.

LES PLATS PRINCIPAUX

FILET DE BOEUF £27.95

Pan fried 8oz fillet of beef, cooked to your liking. Served with fries, vine tomatoes, onion rings, garlic mushrooms, and your choice of sauce: Garlic butter, Diane, Peppercorn, or Blue Cheese & Bacon sauce.

FILET DE PORC À LA MOUTARDE £16.95

Pan fried pork medallions served with Lyonnaise potatoes, green beans, tempura black pudding fritter, wholegrain mustard sauce.

AUBERGINE AU FOUR, FARCIE AVEC UNE RATATOUILLE, POMMES DE TERRE NOUVELLES (V) (VG) £12.95

Stuffed baked aubergine with ratatouille, new potatoes and tomato sauce.

JARRET D'AGNEAU, SAUCE À LA MENTHE £18.95

A slow braised lamb shank served with a minted red wine jus, spring onion mashed potatoes & broccoli.

CONFIT DE CANARD £16.95

Confit duck leg, dauphinoise potatoes, green beans, red wine jus.

BIFTECK DE CUISSE DE CHEVREUIL £23.95

Venison haunch steak, herb mash, tender-stem broccoli and crème de cassis sauce.

LES PLATS ADDITIONALS

RED CABBAGE £3.50

GREEN BEANS £3.50

BROCCOLI £3.50

RATATOUILLE £3.50

FRENCH FRIES £3.50

HOUSE SALAD £3.50

NEW POTATOES £3.50

MASH £3.50

BREAD & OLIVES £3.50

CAMEMBERT AU FOUR AVEC DES OLIVES, CORNICHONS, VINAIGRE BALSAMIQUE ET PAIN FRANÇAIS CROUSTILLANT £6.95

Baked Camembert with olives, gherkins, balsamic glaze & crusty French bread.

GOUJONS ET AÏOLI £6.95

Battered fish goujons served with garlic aioli.

ASSIETTE DE CHARCUTERIES £7.95

A selection of cured meats, chicken liver pâté, caramelised red onion marmalade, olives and French bread.

SOUP DU JOUR £5.95

Vegetarian soup of the day served with french bread.

MAGRET DE CANARD POËLÉ £19.95

Pan-fried duck breast accompanied by Dauphinoise potatoes, red cabbage & Grand Marniere sauce.

MOULES MARINIÈRE À LA CRÈME £14.95

Classic French dish of mussels cooked in white wine, garlic, herb and cream, served with French bread. Only served fresh - subject to availability.

LOUP DE MER £16.95

Pan fried seabass fillets, new potatoes, broccoli florets, green beans, capers, herb oil

PAUPIETTES DE POULET £17.95

Pan roasted chicken breast wrapped in parma ham stuffed with sun blushed tomatoes & spinach served with new potatoes, broccoli, smoked cheese sauce.

POISSON DU JOUR MARKET PRICE

Fresh fish of the day served with parmesan new potatoes, seasonal greens, caper butter sauce

LES DESSERTS

CRÊPE À LA BANANE (V) £5.95

Banana crêpe smothered in caramel sauce and served with a scoop of vanilla ice cream.

CRÈME BRÛLÉE (V) £5.95

A traditional caramelised crème brûlée.

CHEESECAKE AU CITRON £5.95

A classic cheesecake served with vanilla ice cream.

PUDDING AU CAMEL (V) £5.95

A classic sticky toffee pudding with vanilla ice cream.

CHEESEBOARD 2 cheeses £6.95 / 3 cheeses £9.95

POT AU CHOCOLAT £6.50

Chocolate pot, Chantilly cream, shortbread.

WE CATER FOR ALL ALLERGENS AND DIETARY REQUIREMENTS, PLEASE ASK YOUR SERVER

VINS DESSERT

SAUTERNES DULONG BORDEAUX 70ml £4.50 Bottle £26.50

Gorgeous sunset yellow in colour with an addition of 5% Muscadelle adding an extra level of rounded sweetness on top of citrus, honey and white flower nuances.

VINS BLANCS

LOUIS ESCHENAUER SAUVIGNON BLANC FRANCE 175ml £5.70 250ml £7.70 Bottle £21.95

Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

TURTLE BAY SAUVIGNON BLANC NEW ZEALAND £32.00

This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, with intense depth of flavour and a crisp finish. SWA Commended.

LES VIGNERONS VERMENTINO COLOMBARD LANGUEDOC ROUSSILLON FRANCE £4.85 £6.25 £16.95

Light, fresh and clean with citrus and apple fruit.

DOMAINE LA SERRE PICPOUL DE PINET FRANCE £6.25 £8.10 £23.95

Crisp and dry on the palate with additional notes of peach and melon, there is a backbone of intense minerality and a zippy, clean acidity that work together to deliver a long refreshing finish.

PINOT GRIGIO PRIMI SOLI ITALY £5.25 £6.85 £19.95

Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.

LE JARDIN CHARDONNAY FRANCE £5.15 £6.50 £17.95

Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers. SWA Bronze Award.

VOUVRAY SAGET FRANCE £24.95

From the Loire valley with an enticing nose and notes of honey, melon, peach and apricot on the palate with a refreshing acidity from this off-dry Chenin.

VIOGNIER VIN DE FRANCE PATRIARCHE FRANCE £5.80 £7.90 £22.95

This superb wine has bags of exotic fruit aromas. Goes great with fish salads.

MACON LUGNY LES GENIERES LOUIS LATOUR FRANCE £29.00

A pale colour disguises a nose of exotic fruit evolving in to flavours of papaya and pineapple on the perfectly balanced intensely flavoured palate.

J. MOREAU & FILS CHABLIS FRANCE £32.50

Light gold colour with green hues. Fresh, lively and mineral, with intense aromas of fruits, flowers, and subtle spice. Dry with a perfect finish.

SANCERRE DOMAINE DE LE PERRIERE SAGET FRANCE £36.00

Bright appearance and well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.

VINS ROSÉS

LES VIGNERONS MERLOT ROSE FRANCE 175ml £4.85 250ml £6.25 Bottle £16.95

Two powerful grape varieties producing a nicely structured palate of winter fruit and white pepper with a good finish and great intensity.

WHITE ROSE ZINFANDEL ROSE USA £5.25 £6.85 £19.95

This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect!

QUINSON PROVENCE ROSÉ FRANCE £5.80 £7.90 £22.95

A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.

VINS ROUGES

CLAVEL CÔTES DU RHÔNE VILLAGES CHUSCLAN FRANCE £5.70 £7.70 £21.95

Black-plum and cherry flavors are pleasantly plump and juicy here but edged by savoury undertones of garrigue and fresh moss. Full bodied and richly concentrated.

PARLEZ-VOUS? MALBEC FRANCE £5.60 £7.60 £20.95

A delightful ruby colour that has an expressive bouquet of red fruits that leads to a harmonious and nicely structured wine.

MERLOT VIN DE FRANCE - PATRIARCHE FRANCE £5.80 £7.90 £22.95

Great example of Merlot, black fruit aromas with a hint of plums, silky flavours that are well-rounded with good tannins and great length.

LE JARDIN CABERNET SAUVIGNON FRANCE £4.85 £6.25 £16.95

Rich Cabernet aromas, firm and vigorous on the palate with a long finish on the palate. SWA Commended.

VIÑA CERRADA TEMPRANILLO D.O.CA RIOJA SPAIN £5.60 £7.60 £20.95

The nose features espresso, black berries and a touch of wood. Powerful characters of plum, oak, ripe black fruits and prunes. Finish with salty and woody.

FITOU AC DOMAINE ST ANNE FRANCE £18.95

A blend of Syrah, Grenache and Carignan, deep in colour with pronounced lifted black fruit and a hint of spice to leave a delicate pepper flavour.

JARRAH WOOD SHIRAZ AUSTRALIA £5.25 £6.85 £19.95

This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish. SWA Commended.

ROTHSCHILD CABERNET SAUVIGNON FRANCE £22.95

A bright ruby red colour with a complex nose of jammy fruit and a hint of smoke follow through on to the rich and creamy palate.

PINOT NOIR BOURGOGNE LOUIS LATOUR FRANCE £35.00

A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fresh and fruity palate of rounded cherry.

BEAUJOLAIS VILLAGES CHATEAU DE MAONTMELAS MOMMESSIN FRANCE £25.95

From a small estate, the Gamay grape here showing bright ripe red fruit character with a seductive intensity and lingering flavour.

PRIMITIVO 'ERA' IGT SALENTO ORGANIC ITALY £24.95

Full, rich, red wine with all the classic blackberry and plum flavours of the Primitivo grape. Rounded in style with a good warm finish.

CHATEAU LE GARDERA BORDEAUX SUPERIEUR FRANCE £27.95

This fantastic property is among the best of the appellation, producing firm, rich wine from 60% Merlot and 40% Cabernet Sauvignon. Le Gardera has fine tannins, soft fruit with subtle oak and an excellent balance.

Where wines are available by the glass, a 125ml can be offered.