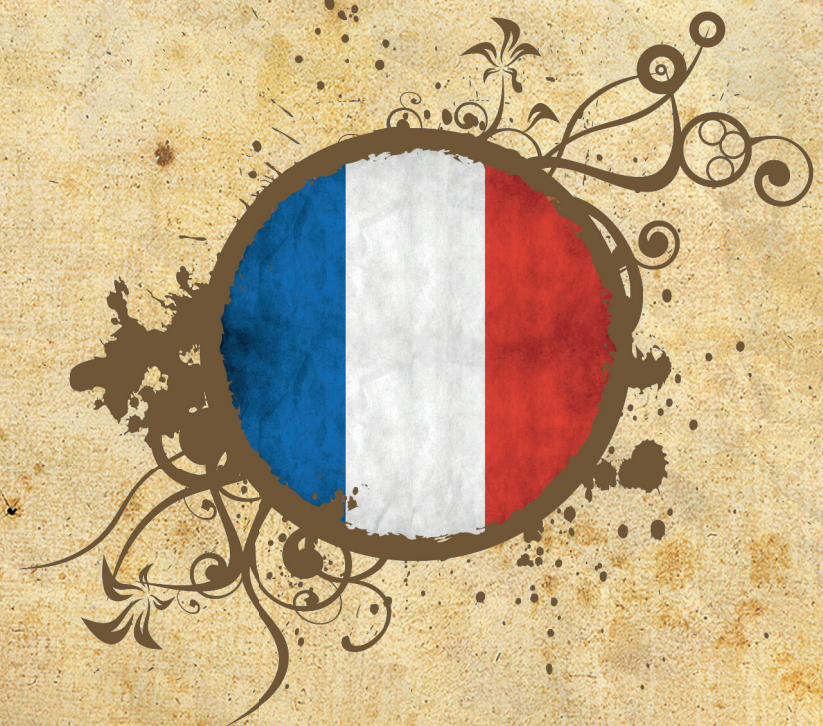


CHAMPAGNES ET CREMANT		125ml	Bottle
SEA CHANGE 0% SPARKLING WINE			£18.95
ITALY			
<i>Hints of elderflower, crisp apple and summer mint set the taste buds alive. Its elegant perlage make Sea Change Free a refreshing alternative for the Prosecco drinker.</i>			
KRAEMER BRUT		£6.25	£30.95
FRANCE			
<i>A wonderful Blanc de Blanc from the Loire Valley, a soft and creamy texture giving a voluptuous feel in the mouth.</i>			
CHAMPAGNE DE SAINT-GALL LE TRADITION PREMIER CRU			£45.00
FRANCE			
<i>A wine of marvellous balance, this Champagne is a delicious blend of Chardonnay and Pinot Noir. Its appearance is an enticing golden colour and it is expressive and refined on the palate with a hint of vinosity.</i>			
CHAMPAGNE DE SAINT-GALL ROSÉ PREMIER CRU			£52.00
FRANCE			
<i>A delicate coral hue, a nose of sour cherry and wild strawberries, and a vivacity on the palate but its deep concentration is superb.</i>			
LA CUVÉE LAURENT-PERRIER			£60.00
FRANCE			
<i>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.</i>			

Rustique

Restaurant & Bistro



A LA CARTE & WINE MENU

LES ENTRÉES

SOUPE À L'OIGNON £6.95
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 £8.95
Classic French dish of mussels cooked in white wine, garlic, herb and cream, served with French bread. Only served fresh - subject to availability.

DEMI DOUZAINES L'ESCARGOT £7.95
6 snails cooked in garlic butter, served in shells with French bread.

LES PLATS PRINCIPAUX

FILET DE BOEUF £26.95
Pan fried 8oz fillet of beef, cooked to your liking. Served with fries, vine tomatoes, onion rings, garlic mushrooms.
Add your choice of sauce for £2.50: Garlic butter, Diane, Peppercorn, or Blue Cheese & Bacon sauce.

FILET DE PORC À LA MOUTARDE £18.95
Pan fried pork medallions served with Lyonnaise potatoes, green beans, tempura black pudding fritter, wholegrain mustard sauce.

FRICASSE DE FRUITS DE MER £22.95
Mixed seafood stew, tomato & fennel sauce topped with pieces of seabass fillet

JARRET D'AGNEAU, SAUCE À LA MENTHE £19.95
A slow braised lamb shank served with a minted red wine jus, spring onion mashed potatoes & broccoli.

CONFIT DE CANARD £17.95
Confit duck leg, dauphinoise potatoes, green beans, red wine jus.

FOIE DE VEAU POELE £19.95
Pan fried calves liver served with mash potato, tenderstem broccoli, bacon, onion & mushroom sauce

LES PLATS ADDITIONALS

RED CABBAGE £3.95
GREEN BEANS £3.95
BROCCOLI £3.95
RATATOUILLE £3.95
FRENCH FRIES £3.95
HOUSE SALAD £3.95
NEW POTATOES £3.95
MASH £3.95
BREAD & OLIVES £3.95

We cater for all allergens and dietary requirements. Please ask your server.

CAMEMBERT AU FOUR AVEC DES OLIVES, CORNICHONS, VINAIGRE BALSAMIQUE ET PAIN FRANÇAIS CROUSTILLANT £7.95
Baked Camembert with olives, gherkins, balsamic glaze & crusty French bread.

OEUF À LA BASQUE £7.95
Spicy sausage cooked with new potatoes, peas, onions & paprika topped with a baked egg

CRAB HABILLÉ £10.95
Dressed crab topped with a boiled quails egg and served with mixed leaves

SOUP DU JOUR £6.50
Vegetarian soup of the day served with french bread.

MAGRET DE CANARD POÊLÉ £21.95
Pan-fried duck breast accompanied by Dauphinoise potatoes, red cabbage & Grand Marnier sauce.

MOULES MARINIÈRE À LA CRÈME OR THAI CURRY £15.95
Classic French dish of mussels cooked in white wine, garlic, herb and cream, OR Thai curry sauce. Served with French bread. Only served fresh - subject to availability.

PAUPIETTES DE POULET £17.95
Pan roasted chicken breast wrapped in parma ham, stuffed with sausage & sage, garlic mash potato, tenderstem broccoli, jus.

RISOTTO AUX CHAMPAGNES SAUVAGES £15.95
Wild mushroom risotto with truffle oil, parmesan crisp, pea shoots.

POISSON DU JOUR MARKET PRICE
Fresh fish of the day. Please see specials board.

LES DESSERTS

CRÊPE À LA BANANE (V) £6.95
Banana crêpe smothered in caramel sauce and served with a scoop of vanilla ice cream.
CRÈME BRÛLÉE (V) £6.95
A traditional caramelised crème brûlée.
CHEESECAKE AU CITRON £6.95
A classic cheesecake served with vanilla ice cream.
PUDDING AU CARAMEL (V) £6.95
A classic sticky toffee pudding with vanilla ice cream.
CHEESEBOARD 2 cheeses £7.95 / 3 cheeses £11.95
POT AU CHOCOLAT £7.50
Chocolate pot, Chantilly cream, shortbread.

VINS DESSERT

SAUTERNES DULONG BORDEAUX £5.50 £30.00
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 £6.25 £8.25 £24.50
Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.

TURTLE BAY SAUVIGNON BLANC NEW ZEALAND £11.50 £34.00
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 £5.25 £6.95 £19.50
Light, fresh and clean with citrus and apple fruit.

FONCASTEL PICPOUL DE PINET FRANCE £6.95 £9.25 £27.00
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 £5.95 £7.75 £22.50
Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.

DOMAINE DE LA BAUME CHARDONNAY FRANCE £5.95 £7.75 £25.50
Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers. SWA Bronze Award.

VOUVRAY SAGET FRANCE £28.50
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 £6.75 £8.75 £25.50
This superb wine has bags of exotic fruit aromas. Goes great with fish salads.

MACON LUGNY LES GENIERES LOUIS LATOUR FRANCE £32.00
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 £36.00
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 £40.00
Bright appearance and well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.

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

VINS ROSÉS

LES VIGNERONS MERLOT ROSE FRANCE £5.25 £6.95 £19.50

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 £5.95 £7.75 £22.50
This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect!

QUINSON PROVENCE ROSÉ FRANCE £6.95 £8.95 £26.50
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 £6.95 £8.95 £26.50

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

PARLEZ-VOUS? MALBEC FRANCE £6.25 £8.95 £24.50

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 £6.25 £8.95 £24.50

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

LES VIGNERONS CARIGNAN SYRAH FRANCE £5.25 £6.95 £19.95

A tender pink colour and a nose of subtle raspberries evolve in to a fresh, elegant and lively palate of strawberries and ripe cherries.

VIÑA CERRADA TEMPRANILLO D.O.CA RIOJA SPAIN £6.25 £8.25 £24.50
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 note.

FITOU AC DOMAINE ST ANNE FRANCE £21.50

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

JARRAH WOOD SHIRAZ AUSTRALIA £23.50

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

BARON D'ARIGNAC CABERNET SAUVIGNON FRANCE £6.95 £8.75 £25.50

A classic Cabernet Sauvignon with rich cassis and eucalyptus aromas followed up with intense blackberry fruit flavours.

PINOT NOIR BOURGOGNE LOUIS LATOUR FRANCE £40.00

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 MONTMELAS MOMMESSIN FRANCE £29.95

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 £27.50

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

CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE FRANCE £45.00

A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65% Grenache, 25% Syrah and 10% Mourvedre.