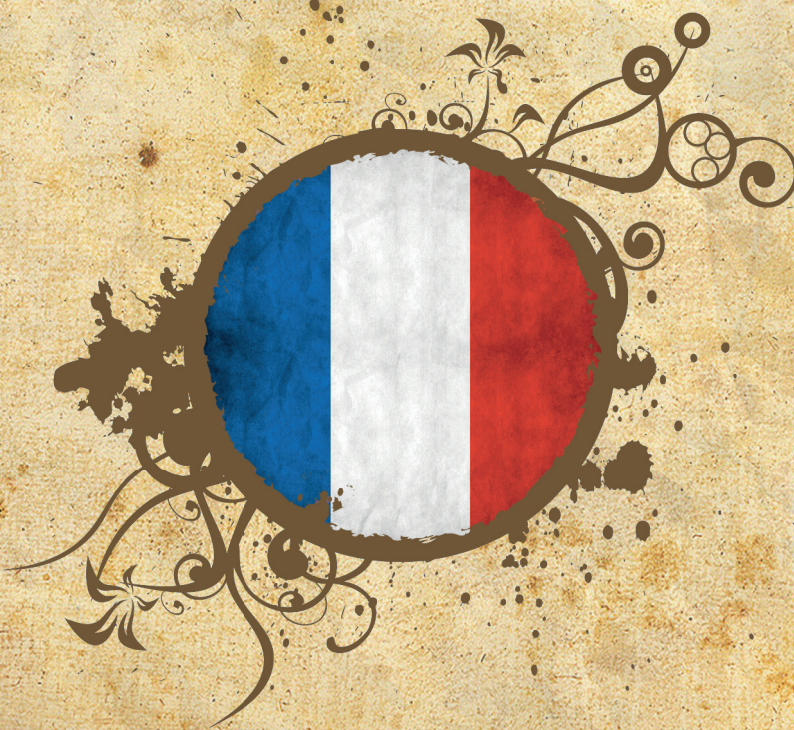


# *Rustique*

Restaurant & Bistro



A LA CARTE MENU



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## LES ENTRÉES

**SOUPE À L'OIGNON** £7.95

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

**CREVETTES À L'AIL ET AU PIMENT** £9.95

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, Or Thai curry sauce. Served with French bread. Only served fresh - subject to availability.

**CUISSES DE GRENOUILLES** £8.95

Pan fried frogs legs served with mixed leaves.

**CROITTAN AU CHEVRE** £8.95

Goats cheese croissant, whiskey & honey glaze & toasted pine nuts.

**OEUF A LA BASQUE** £8.95

Spicy sausage cooked with new potatoes, peas, onions & paprika topped with a baked egg

**COQUILLES ST JACQUES** £11.95

Queen scallops cooked in white wine & leeks topped with mashed potato & cheese & baked in their shell

**SOUP DU JOUR** £6.95

Vegetarian soup of the day served with french bread.

## LES PLATS PRINCIPAUX

**FILET DE BOEUF** £32.95

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.

**CÔTELETTES D'AGNEAU** £23.95

Pan fried Lamb cutlets, spring onion mash, tenderstem broccoli & red wine jus

**FILET DE MERLU POÊLÉ** £21.95

Pan fried hake fillet on a chorizo, spinach and red pepper ragout.

**STEAK DE CHEVREUIL** £24.95

Pan fried Venison steak, fondant potato, petit pois a la francaise & a creme de cassis jus

**CONFIT DE CANARD** £20.95

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

**FOIE DE VEAU POELE** £21.95

Pan fried calves liver served with mash potato, tenderstem broccoli, bacon, onion & mushroom sauce

**MAGRET DE CANARD POÊLÉ** £23.95

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.

**PINTADE RÔTIE AU FOUR** £17.95

Oven roasted Guinea fowl served with bubble & squeak, green beans & a tarragon sauce

**RISOTTO AUX CHAMPAGNES SAUVAGES** £17.95

Wild mushroom risotto with truffle oil, parmesan crisp, pea shoots.

**FILET DE LOUP DE MER** £19.95

Pan fried Seabass fillets served on a bed of new potatoes, green beans, broccoli, sundried tomatoes & a herb oil

**STROGANOFF AUX LÉGUMES** £17.95

Vegetable stroganoff served with wild rice.

## 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** £4.95

**ONION RINGS** £4.95

## LES DESSERTS

**BELGIAN WAFFLES (V)** £6.95

Belgian waffles served with strawberries, white chocolate & chantilly cream

**CRÈME BRÛLÉE (V)** £6.95

A traditional caramelised Crème Brûlée.

**TART AU CITRON** £6.95

A zesty lemon tart served with chantilly cream.

**PUDDING AU CARAMEL (V)** £6.95

A classic sticky toffee pudding with vanilla ice cream.

**TARTE TATIN** £7.95

A classic apple tart served with vanilla ice cream.

**CHEESEBOARD** 2 cheeses £7.95 / 3 cheeses £11.95

We Cater For All Allergens And Dietary Requirements, Please Ask Your Server