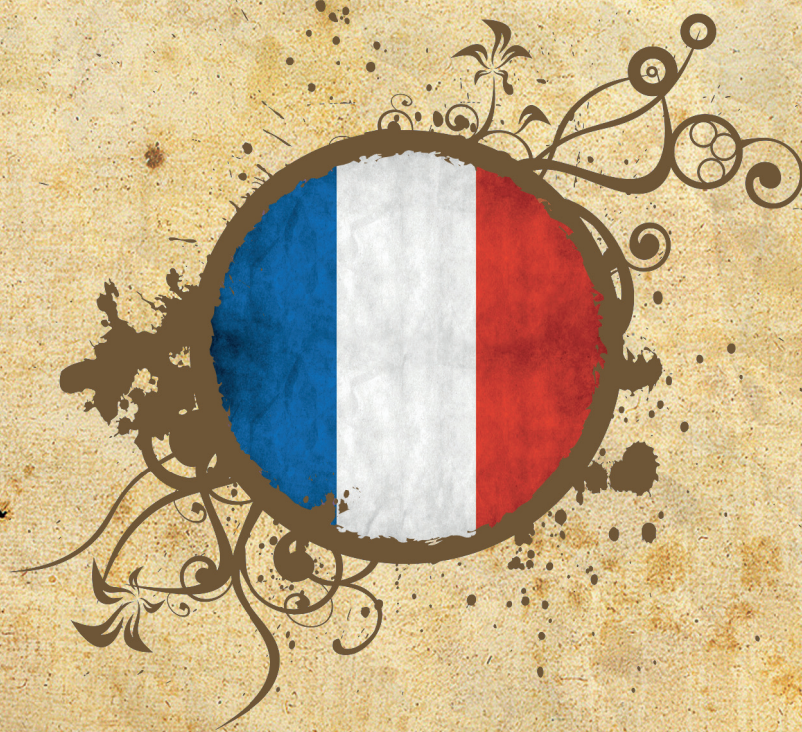


Rustique

Restaurant & Bistro



SET MENU

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2 COURSES £20.95 - 3 COURSES +£6

LES ENTRÉES

SOUPE DU JOUR (V)

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

FRITOT DE BRIE (V)

Breaded Brie served on mixed leaves with a mixed berry compot.

CALAMAR

Salt & pepper squid with a chilli, lime, and coriander mayonnaise.

PÂTÉ DE FOIES DE VOLAILLES

Chicken liver pâté, served with French bread and a tasty onion marmalade.

CHAMPIGNONS À L'AIL (V)

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

ROULADE DE SAUMON FUME

Smoked salmon roulade served with mixed leaves

SALADE DE CHEVRE CHAUD

Croutons of melted goats cheese, mixed leaves, balsamic glaze.

GILET EN AGNEAU

Lamb kofta served with tzatziki and mixed leaves.

LES PLATS PRINCIPAUX

7oz STEAK FRITES (£2 supplement)

A juicy pan fried rump steak, cooked to your liking, served with French fries and a choice of pepper sauce or garlic butter.

CROQUETTES DE SAUMON

Homemade salmon fishcakes served on mixed leaves with French fries and tartar sauce.

BLANC DE POULET FAÇON BRETONNE

Chicken breast cooked in Brittany style with mushrooms, leeks, onion, white wine and tarragon cream sauce served with Dauphinoise potatoes.

FILET DE LOUP DE MER

Pan fried Seabass fillet served with sweet potato mash, broccoli & a dill sauce.

TARTE AU POISSON

Fish pie of prawns, haddock, salmon & mussels in a white wine sauce topped with mash potato and cheese, mixed leaf garnish

POIVRON FARCI, FARCIE AVEC UNE RATATOUILLE, POMMES DE TERRE NOUVELLES

Stuffed pepper with ratatouille, new potatoes, tomato sauce.

CÔTELETTE DE BACON FRITE

Pan fried Bacon chop served with mash & a wholegrain mustard sauce (+fried egg £1.5)

MOULES MARINIÈRE À LA CRÈME OR THAI CURRY

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.

CONFIT DE CANARD

Slow roasted leg of duck with dauphinoise potatoes, and red wine jus.

CREPE VEGETARIAN

Homemade pancake filled with roast aubergine, courgettes, peppers, onions, tomato sauce, cheddar cheese then baked.

LES PLATS ADDITIONALS £3.95

DAUPHINOISE POTATOES

FRENCH FRIES

NEW POTATOES

GREEN BEANS

HOUSE SALAD

ONION RINGS

RED CABBAGE

BROCCOLI

LES DESSERTS

CRÊPE À LA BANANE (V)

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

CRÈME BRÛLÉE (V)

A traditional caramelised Crème Brûlée.

TARTE AU CITRON

A zesty lemon tart served with chantilly cream

PUDDING AU CAMEL (V)

A classic sticky toffee pudding served with vanilla ice cream.

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