

Rustique

LUNCH MENU

HORS D'OEUVRES

EGGS BENEDICT <i>Muffins topped with ham, poached eggs and hollandaise</i>	£8.95	EGGS FLORENTINE <i>Muffins topped with spinach, poached eggs and hollandaise</i>	£8.95
EGGS ROYALE <i>Muffins topped with smoked salmon, poached eggs and hollandaise</i>	£9.95	SALMON BRIOCHE <i>Toasted brioche, smoked salmon and scrambled eggs</i>	£9.95
		SOUPE A L'OIGNON <i>Classic French onion soup made with beef stock & finished with cheese crouton</i>	£6.95

LES PLATS PRINCIPAUX

OMELETTE AUX CHOIX <i>A three egg omelette with a choice of two to four fillings from ham, cheese, tomato, mushrooms, bacon, peppers, red onion, spring onion, spinach, new potato, peas, olives served with salad and French fries.</i>	Up to 2 fillings £9.95 Up to 4 fillings £10.95	ASSIETTE DE CHARCUTERIE <i>Mixed meats, pate with red onion marmalade, olives & French bread</i>	£11.95
SALADE AU POULET ET LARD GRILLÉ <i>Pan fried chicken and bacon, served on a dressed mixed salad.</i>	£12.95	MOULES MARINIÈRE <i>Steaming plate of mussels in a white wine, garlic and cream sauce, served with French bread and French fries. Only served fresh - subject to availability.</i>	£12.95
POIVRON FARCI, FARCIE AVEC UNE RATATOUILLE, POMMES DE TERRE NOUVELLES <i>Stuffed pepper with ratatouille, new potatoes, tomato sauce.</i>	£12.95	MOULES AU CURRY <i>Thai curry mussels, served with French bread and fries. Only served fresh - subject to availability.</i>	£12.95
FISH CAKE AU SAUMON <i>Homemade salmon fish cakes with chives mustard sauce and mixed leaves.</i>	£10.95	RUSTIQUE BURGER <i>Pan fried burger served in a brioche bun with fries and mixed leaves. Add: cheese £1 / add bacon £1</i>	£13.95

SANDWICHES, BAGUETTES ET PANINI'S

CROQUE MONSIEUR <i>Classic French ham and cheese toasted sandwich, served with French fries. Add egg for a "Madame" £1.00</i>	£11.95	STEAK BAGUETTE <i>Pan fried rump steak sliced with Dijon mayonnaise in a French baguette served with French fries.</i>	£13.95
BAGUETTE AU POULET <i>Pan fried chicken breast, sliced into a French baguette with Dijon mayonnaise and French fries.</i>	£12.95	GRILLED PANINI <i>With a choice of 2 fillings from: Brie, ham, cheese, tomato, bacon, red onion, tuna served with french fries and mixed leaves.</i>	£10.95

LES DESSERTS

CRÊPE À LA BANANE (V) <i>Banana crêpe smothered in caramel sauce and served with a scoop of vanilla ice cream.</i>	£6.95	TARTE AU CITRON <i>A zesty lemon Tarte served with chantilly cream.</i>	£6.95
CRÈME BRÛLÉE (V) <i>A traditional caramelised crème brûlée.</i>	£6.95	PUDDING AU CARAMEL (V) <i>A classic sticky toffee pudding with vanilla ice cream.</i>	£6.95
TARTE TATIN <i>A classic apple tart served with vanilla ice cream.</i>	£7.95	CHEESEBOARD <i>2 cheeses £7.95 / 3 cheeses £11.95</i>	

We cater for all allergens and dietary requirements, please ask your server

VINS DESSERT

70ml Bottle

SAUTERNES DULONG BORDEAUX £5.90 £32.00

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

175ml 250ml Bottle

LOUIS ESCHENAUER SAUVIGNON BLANC FRANCE £6.95 £8.95 £26.95

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

TURTLE BAY SAUVIGNON BLANC NEW ZEALAND £11.95 £36.00

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.

LES VIGNERONS VERMENTINO COLOMBARD FRANCE £5.95 £7.95 £22.95

Light, fresh and clean with citrus and apple fruit.

FONCASTEL PICPOUL DE PINET FRANCE £7.85 £9.85 £29.50

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 £6.50 £8.45 £24.50

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

CALMEL & JOSEPH VILLA BLANCHE CHARDONNAY FRANCE £7.25 £9.45 £27.50

This full bodied but elegant Chardonnay is a good alternative to some richer wines from Burgundy. Ripe fruity flavours of apple, peach and mango mingle with creamy vanilla, hazelnut and subtle sweet spice.

VOUVRAY SAGET FRANCE £33.00

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.

L' AUTANTIQUE VIOGNIER FRANCE 7.25 9.65 27.95

Beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish.

MUSCADET SEVRE ET MAINE SUR 34.50

LIE PUY FERAND MARQUIS DE GOULAIN FRANCE

Light and fresh with citrus and floral aromas, lees ageing gives this classic example of Muscadet more roundness and complexity on the palate.

J. MOREAU & FILS CHABLIS FRANCE £38.50

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

DOMAINE RAFFAITIN-PLANCHON SANCERRE FRANCE £46.50

Domaine Raffaitin-Planchon is a small property of only 15 acres in the heart of Sancerre. This wine has typical flavours of citrus and gooseberry with a fabulous mineral crispness.

CHAMPAGNES ET CREMANT

KRAEMER BRUT FRANCE £32.95 £6.95

A wonderful Blanc de Blanc from the Loire Valley, a soft and creamy texture giving a voluptuous feel in the mouth.

CHAMPAGNE DE SAINT - GALL LE TRADITION PREMIER CRU FRANCE £50.00

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.

CHAMPAGNE DE SAINT-GALLROSÉ PREMIER CRU FRANCE £60

A delicate coral hue, a nose of sour cherry and wild strawberries, and a vivacity on the palate but its deep concentration is superb.

LA CUVÉE LAURENT-PERRIER FRANCE £70.00

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.

VINS ROSÉS

175ml 250ml Bottle

LES VIGNERONS MERLOT ROSE FRANCE £5.95 £7.85 £22.95

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 £6.45 £8.25 £24.50

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

QUINSON PROVENCE ROSÉ FRANCE £8.10 £10.25 £30.00

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

175ml 250ml Bottle

CLAVEL CÔTES DU RHÔNE VILLAGES CHUSCLAN FRANCE £29.00 £7.50 £9.50

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

DOMAINE DE L'HERRÉ RÉSERVE MALBEC FRANCE £7.45 9.55 28.00

Cherry red in colour, the nose has expressive notes of black fruits and spice. The palate is rounded and supple with crunchy red fruit, sweet spice and a hint of chocolate.

MERLOT VIN DE FRANCE - PATRIARCHE FRANCE £7.45 £9.45 £27.00

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 £5.95 £7.85 £22.95

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 £7.45 £9.45 £27.00

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 £26.00

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 £25.50

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 £7.45 £9.45 £28.00

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

PINOT NOIR BOURGOGNE LOUIS LATOUR FRANCE £52.00

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 £34.00

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

CALMEL & JOSEPH VILLA BLANCHE PIQUEPOUL NOIR LANGUEDOC ROUSSILLON FRANCE 7.10 10.45 29.50

Mid bodied, ripe and juicy, this rarely seen red wine is fabulous lightly chilled. With flavours of red cherry, redcurrant and a hint of herbal spice, this is a great alternative to a more traditional Beaujolais.

CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE FRANCE £55.00

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