

## LIQUEUR COFFEE

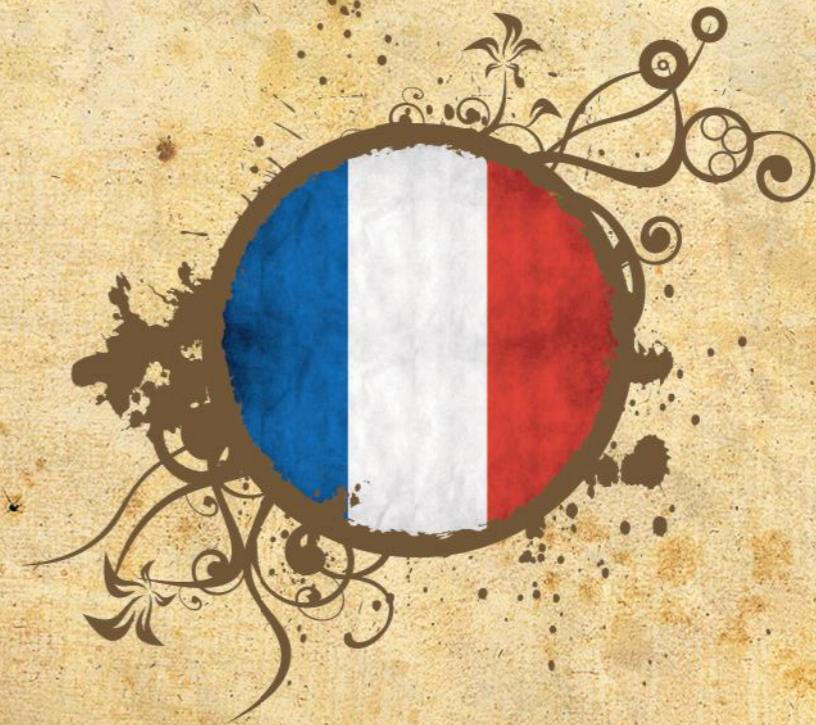
IRISH COFFEE	£5.50
AMARETTO COFFEE	£5.50
BRANDY COFFEE	£5.50
TIA MARIA COFFEE	£5.50
GRAND MARNIER COFFEE	£5.50
BAILEY'S COFFEE	£5.50

## BEVERAGES

FILTER COFFEE	£2.20
DECAFFEINATED COFFEE	£2.20
CAPPUCCINO	£2.40
LATTE	£2.40
ESPRESSO	£2.35
DOUBLE ESPRESSO	£2.85
MOCHA	£2.45
HOT CHOCOLATE	£2.35
POT OF TEA	£2.30
EARL GREY TEA	£2.45
PEPPERMINT TEA	£2.45
CAMOMILE TEA	£2.45

# Rustique

Restaurant & Bistro



A LA CARTE & WINE MENU

## LES ENTRÉES

<b>SOUPE À L'OIGNON</b> <i>Classic French onion soup, made with beef stock, finished with a cheese crouton.</i>	£5.50	<b>CAMEMBERT AU FOUR AVEC DES OLIVES, CORNICHONS, VINAIGRE BALSAMIQUE ET PAIN FRANÇAIS CROUSTILLANT</b> <i>Baked Camembert with olives, gherkins, balsamic glaze &amp; crusty French bread.</i>	£5.95
<b>CREVETTES À L'AIL ET AU PIMENT</b> <i>Tiger Prawns cooked with garlic, chilli and tomato, served with French Bread.</i>	£6.95	<b>GOUJONS ET AÏOLI</b> <i>Battered fish goujons served with garlic aioli.</i>	£6.50
<b>MOULES MARINIÈRE À LA CRÈME</b> <i>Classic French dish of mussels cooked in white wine, garlic, herb and cream, served with French bread. Only served fresh - subject to availability.</i>	£6.95	<b>ASSIETTE DE CHARCUTERIES</b> <i>A selection of cured meats, chicken liver pâté, caramelised red onion marmalade, olives and French bread.</i>	£7.95

## LES PLATS PRINCIPAUX

<b>FILET DE BOEUF</b> <i>Pan fried 8oz fillet of beef, cooked to your liking. Served with fries, vine tomatoes, coleslaw, and your choice of sauce: Garlic butter, Diane, Peppercorn, or Blue Cheese &amp; Bacon sauce.</i>	£26.95	<b>STEAK DU FLÉTAN</b> <i>Pan fried halibut steak, soused samphire &amp; a creamy prawn sauce served with horseradish mashed potato &amp; roasted root vegetables.</i>	£19.95
<b>FILET DE PORC À LA MOUTARDE</b> <i>Pork fillet with black pudding wrapped in bacon, served with Lyonnaise potatoes, red cabbage and a wholegrain mustard sauce.</i>	£15.95	<b>SUPRÈME DE POULET</b> <i>Chicken supreme sliced onto new potatoes, asparagus, peas, mushrooms, spinach, and tarragon in a light garlic, white wine, and cream sauce.</i>	£14.95
<b>AUBERGINE AU FOUR, FARCIE AVEC UNE RATATOUILLE, POMMES DE TERRE NOUVELLES (V) (VG)</b> <i>Stuffed baked aubergine with ratatouille, new potatoes and tomato sauce.</i>	£11.95	<b>MAGRET DE CANARD POËLÉ</b> <i>Pan-fried duck breast accompanied by Dauphonoise potatoes, red cabbage &amp; red wine jus.</i>	£15.95
<b>JARRET D'AGNEAU, SAUCE À LA MENTHE</b> <i>A slow braised lamb shank served with a minted red wine jus, spring onion mashed potatoes &amp; red cabbage.</i>	£15.95	<b>MOULES MARINIÈRE À LA CRÈME</b> <i>Classic French dish of mussels cooked in white wine, garlic, herb and cream, served with French bread. Only served fresh - subject to availability.</i>	£12.95

## LES PLATS ADDITIONALS

<b>RED CABBAGE</b>	£3.00
<b>GREEN BEANS</b>	£3.00
<b>BROCCOLI</b>	£3.00
<b>RATATOUILLE</b>	£3.00
<b>FRENCH FRIES</b>	£3.00
<b>HOUSE SALAD</b>	£3.00
<b>NEW POTATOES</b>	£3.00
<b>MASH</b>	£3.00
<b>BREAD &amp; OLIVES</b>	£3.00

## LES DESSERTS

<b>CRÊPE À LA BANANE (V)</b> <i>Banana crêpe smothered in caramel sauce and served with a scoop of vanilla ice cream.</i>	£5.50
<b>CRÈME BRÛLÉE (V)</b> <i>A traditional caramelised crème brûlée.</i>	£5.50
<b>CHEESECAKE AU LIMON</b> <i>A classic cheesecake served with vanilla ice cream.</i>	£5.50
<b>PUDDING AU CAMEL (V)</b> <i>A classic sticky toffee pudding with vanilla ice cream.</i>	£5.50

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

## CHAMPAGNES ET CREMANT

<b>KRAEMER BRUT FRANCE</b>	125ml	Bottle	£5.95	£29.95
<i>A wonderful sparkling wine from the Loire Valley, a soft and creamy texture giving a voluptuous feel in the mouth, perfect for celebrations.</i>				

<b>CHARLES VERCY BRUT CHAMPAGNE FRANCE</b>			£42.00	
<i>Very aromatic and elegant with ripe fruit flavours and a really pleasant minerality.</i>				

<b>CHARLES VERCY CUVÉE DE RESERVE ROSE FRANCE</b>			£45.00	
<i>Delicate red fruit flavours enhanced by a fine mousse creating a beautiful Champagne with crisp acidity and a long finish of blackberries</i>				

<b>LA CUVÉE LAURENT-PERRIER FRANCE</b>			£55.00	
<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>				

## VINS BLANCS

<b>LOUIS ESCHENAUER SAUVIGNON BLANC FRANCE</b>	175ml	250ml	Bottle	£5.70	£7.70	£21.95
<i>Pale yellow with green highlights and a clean expressive nose of tropical fruit, crisp and refreshing.</i>						

<b>TURTLE BAY SAUVIGNON BLANC NEW ZEALAND</b>	£6.95	£9.10	£26.95		
<i>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.</i>					

<b>DOMAINE LA SERRE PICPOUL DE PINET FRANCE</b>	£6.25	£8.10	£23.95		
<i>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.</i>					

<b>PINOT GRIGIO PRIMI SOLI ITALY</b>	£5.25	£6.85	£19.95		
<i>Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.</i>					

<b>LE JARDIN CHARDONNAY FRANCE</b>	£4.85	£6.25	£16.95		
<i>Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers. SWA Bronze Award.</i>					

<b>VOUVRAY SAGET FRANCE</b>			£24.95		
<i>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.</i>					

<b>ROTHSCHILD VIOGNIER FRANCE</b>			£22.95		
<i>A deep gold colour with preserved fruit on the nose lead in to an expansive and balanced palate of apricot, peach and quince jelly.</i>					

<b>MACON LUGNY LES GENIERES LOUIS LATOUR FRANCE</b>			£29.00		
<i>A pale colour disguises a nose of exotic fruit evolving in to flavours of papaya and pineapple on the perfectly balanced intensely flavoured palate.</i>					

<b>J. MOREAU &amp; FILS CHABLIS FRANCE</b>			£32.50		
<i>Light gold colour with green hues. Fresh, lively and mineral, with intense aromas of fruits, flowers, and subtle spice. Dry with a perfect finish.</i>					

<b>SANCERRE DOMAINE DE LE PERRIERE SAGET FRANCE</b>			£36.00		
<i>Bright appearance and well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.</i>					

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

## VINS ROSÉS

<b>LES VIGNERONS MERLOT ROSE FRANCE</b>	175ml	250ml	Bottle	£4.85	£6.25	£16.95
<i>Two powerful grape varieties producing a nicely structured palate of winter fruit and white pepper with a good finish and great intensity.</i>						

<b>WHITE ROSE ZINFANDEL ROSE USA</b>	£5.25	£6.85	£19.95		
<i>This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect!</i>					

<b>QUINSON PROVENCE ROSÉ FRANCE</b>	£5.80	£7.90	£22.95		
<i>A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.</i>					

## VINS ROUGES

<b>CLAVEL CÔTES DU RHÔNE VILLAGES CHUSCLAN FRANCE</b>	£5.70	£7.70	£21.95		
<i>Black-plum and cherry flavors are pleasantly plump and juicy here but edged by savoury undertones of gamigue and fresh moss. Full bodied and richly concentrated.</i>					

<b>PARLEZ-VOUS? MALBEC FRANCE</b>	£5.60	£7.60	£20.95		
<i>A delightful ruby colour that has an expressive bouquet of red fruits that leads to a harmonious and nicely structured wine.</i>					

<b>MERLOT VIN DE FRANCE - PATRIARCHE FRANCE</b>	£5.80	£7.90	£22.95		
<i>Great example of Merlot, black fruit aromas with a hint of plums, silky flavours that are well-rounded with good tannins and great length</i>					

<b>LE JARDIN CABERNET SAUVIGNON FRANCE</b>	£4.85	£6.25	£16.95		
<i>Rich Cabernet aromas, firm and vigorous on the palate with a long finish on the palate. SWA Commended.</i>					

<b>VIÑA CERRADA TEMPRANILLO D.O.CA RIOJA SPAIN</b>	£5.60	£7.60	£20.95		
<i>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</i>					

<b>FITOU AC DOMAINE ST ANNE FRANCE</b>			£18.95		
<i>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</i>					

<b>JARRAH WOOD SHIRAZ AUSTRALIA</b>	£5.25	£6.85	£19.95		
<i>This classic Australian Shiraz is packed with ripe cherry and raspbery flavours with a pepper spice finish. SWA Commended.</i>					

<b>ROTHSCHILD CABERNET SAUVIGNON FRANCE</b>			£22.95		
<i>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.</i>					

<b>PINOT NOIR BOURGOGNE LOUIS LATOUR FRANCE</b>			£35.00		
<i>A bright ruby colour with revealing aromas of cassis and raspberries evolving in to a fresh and fruity palate of rounded cherry.</i>					

<b>BEAUJOLAIS VILLAGES CHATEAU DE MAONTMELAS MOMMESSIN FRANCE</b>	£25.95				
<i>From a small estate, the Gamay grape here showing bright ripe red fruit character with a seductive intensity and lingering flavour.</i>					

<b>PRIMITIVO 'ERA' IGT SALENTO ORGANIC ITALY</b>			£24.95		
<i>Full, rich, red wine with all the classic blackberry and plum flavours of the Primitivo grape. Rounded in style with a good warm finish.</i>					

<b>CHATEAU LE GARDERA BORDEAUX SUPERIEUR FRANCE</b>			£27.95		
<i>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.</i>					