

# Rustique

Restaurant & Bistro

## LUNCH MENU

### HORS D'OEUVRES

<b>SOUPE DU JOUR (V)</b> A large bowl of vegetarian soup served with warm French bread.	£4.50	<b>CHAMPIGNONS À L'AIL (V)</b> Pan fried mushrooms, cooked with garlic and finished with cream, served with French bread.	£4.95
<b>PÂTÉ DE FOIES DE VOLAILLES</b> Chicken liver pâté, served with French bread and a tasty onion marmalade.	£4.95	<b>SOUPE À L'OIGNON</b> A classic French onion soup made with beef stock and finished with a cheese crouton.	£4.95

### ASSIETTES 'RUSTIQUE'

<b>ASSIETTE DE CHARCUTERIES</b> A selection of cured meats, chicken liver pâté, caramelised red onion marmalade, olives and French bread.	£7.95
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### SALADES, OMELETTES ET PÂTES

<b>OMELETTE AUX CHOIX</b> 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 skin-on French fries.	Up to 2 fillings £6.95 Up to 4 fillings £7.95	<b>LINGUINI, SAUCE TOMATE ET PESTO (V)</b> Tomato, basil & pesto linguini.	£8.95 Add chicken £2.00
<b>SALADE AU POULET ET LARD GRILLÉ</b> Pan fried chicken and bacon, served on a dressed mixed salad.	£9.95	<b>LINGUINI AU BROCCOLI, CREVETTES, SAUCE AU FROMAGE</b> Linguini pasta with broccoli and Atlantic Prawns, bound in a rich cheese sauce.	£9.50
<b>CRÊPE VÉGÉTARIEN (V)</b> Homemade pancake filled with roast aubergine, courgette, peppers, onions and tomato sauce, covered with cheddar cheese and baked in the oven.	£9.95	<b>MOULES MARINIÈRE</b> Steaming plate of mussels in a white wine, garlic and cream sauce, served with French bread and skin-on French fries. Only served fresh - subject to availability.	£10.95
<b>AUBERGINE AU FOUR, FARCIE AVEC UNE RATATOUILLE ET POMMES DE TERRE NOUVELLES (V)</b> Stuffed baked aubergine with ratatouille, new potato and tomato sauce.	£9.95	<b>MOULES AU CURRY</b> Curried mussels, served with French bread and skin-on French fries. Only served fresh - subject to availability.	£10.95
<b>FISH CAKE AU SAUMON</b> Homemade salmon fish cakes with chives mustard sauce and mixed leaves.	£6.95		

### SANDWICHES, BAGUETTES ET BURGER

<b>CHEESEBURGER MAISON</b> 6oz of prime beef mince served with cheese on a French brioche bun, coleslaw, mixed leaves and skin-on French fries.	£9.95 Add crispy bacon £0.50	<b>BAGUETTE AU POULET</b> Pan fried chicken breast, sliced into a French baguette with Dijon mayonnaise and fries.	£8.45
<b>CROQUE MONSIEUR</b> Classic French ham and cheese toasted sandwich, served with fries.	£7.50 Add egg for a "Madame" £0.50	<b>STEAK BAGUETTE</b> Pan fried rump steak sliced with Dijon mayonnaise in a French baguette served with fries.	£10.95

### LES DESSERTS ET FROMAGES

<b>CRÊPE À LA BANANE (V)</b> Banana crêpe smothered in caramel sauce and served with a scoop of vanilla ice cream.	£5.25	<b>CHEESECAKE AU LIMON</b> A classic cheesecake served with vanilla ice cream.	£5.25
<b>CRÈME BRÛLÉE (V)</b> A traditional caramelised crème brûlée.	£5.25	<b>PUDDING AU CARMEL</b> A classic sticky toffee pudding with vanilla ice cream.	£5.95
<b>CRÊPE FRANÇAISE</b> Traditional French crêpe, warm apple & rhubarb compote & vanilla ice cream.	£5.95	<b>SÉLECTION DE FROMAGES FRANÇAIS (V)</b> A selection of 2 fine French cheeses with grapes, celery, served with French bread.	£5.95
<b>TARTE TATIN</b> A classic apple tart served with vanilla ice cream.	£5.95	<b>Selection of 3 cheeses</b>	£7.95

## VINS DU PATRON

	175ml	250ml	Bottle
<b>MICHEL SERVIN BLANC</b> SOUTH OF FRANCE	£4.50	£6.00	£15.95
<i>With an up-front nose of citrus fruit, this is a grassy and herbaceous blend with invigorating elderflower hints.</i>			
<b>MICHEL SERVIN ROUGE</b> SOUTH OF FRANCE	£4.50	£6.00	£15.95
<i>Soft, ripe and jammy blackcurrant fruit alongside a muscular texture makes this a robust, well balanced wine.</i>			

## VINS BLANCS

	175ml	250ml	Bottle
<b>FLOR DEL FUEGO CHARDONNAY</b> CHILE	£4.75	£6.25	£17.95
<i>A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish.</i>			
<b>ALFREDINI PINOT GRIGIO</b> ITALY	£5.00	£6.50	£18.95
<i>Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge.</i>			
<b>MON PLAISIR SAUVIGNON BLANC</b> LOIRE	£5.25	£6.75	£19.95
<i>Fresh, zesty citrus and gooseberry notes, hints of grapefruit and aromas of cut grass.</i>			
<b>PICPOUL DE PINET PLO D'ISABELLE</b> LANGUEDOC	£5.75	£7.75	£21.95
<i>A youthful white wine full of lively lemon fruit and lime zest flavours. This wine has a bright and vibrant character.</i>			
<b>MUSCADET, JEAN SABLENAY</b> LOIRE			£19.95
<i>Clean, crisp and delicate. Refreshing lemon, lime, and a subtle herbaceous edge.</i>			
<b>BARON DE BAUSSAC VIOGNIER</b> SOUTH OF FRANCE			£21.95
<i>A fleshy white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple.</i>			
<b>FATHOMS SAUVIGNON BLANC</b> NEW ZEALAND			£23.95
<i>This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower.</i>			
<b>MÂCON-VILLAGES, ELODIE DUPRES</b> BURGUNDY			£25.95
<i>A fresh, clean and fruity style of Burgundy; green apple and pear flavours with a pleasant mineral finish.</i>			
<b>SANCERRE BLANC, BERTHIER</b> LOIRE			£31.95
<i>Aromas of grapefruit and gooseberry leap from the glass, along with hints of lime, chalk and flint.</i>			

## VINS ROSÉS

	175ml	250ml	Bottle
<b>TWO BIRDS, ONE STONE ROSÉ</b> SOUTH OF FRANCE	£4.75	£6.25	£17.95
<i>A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours, a dash of sweet spice with a hint of sweetness.</i>			
<b>BLUSHMORE ZINFANDEL ROSÉ</b> ITALY	£5.00	£6.50	£18.95
<i>A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.</i>			
<b>TORRE ALTA PINOT GRIGIO ROSÉ</b> ITALY	£5.25	£6.75	£19.95
<i>Pale and delicate with soft strawberry and nectarine flavours.</i>			
<b>ORMILLES ROSÉ</b> CÔTES DE PROVENCE	£5.50	£7.25	£20.95
<i>A light, dry and fruity rosé, with strawberry, nectarine and watermelon accompanied by a delicate juiciness.</i>			

## VINS ROUGES

	175ml	250ml	Bottle
<b>TWO BIRDS, ONE STONE RED</b> SOUTH OF FRANCE	£4.75	£6.25	£17.95
<i>Amazingly smooth with dense, ripe blackberry and plum fruit, leading to a rounded finish.</i>			
<b>FIVE FOOT TRACK SHIRAZ</b> AUSTRALIA	£5.00	£6.50	£18.95
<i>A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.</i>			
<b>VIÑA CARRASCO MERLOT</b> CHILE	£5.00	£6.50	£18.95
<i>Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.</i>			
<b>MONTE LAGARES RIOJA</b> SPAIN	£5.50	£7.50	£20.95
<i>Polished and fruity in style, with redcurrant and strawberry flavours. Overtones of subtle spice and vanilla.</i>			
<b>CHÂTEAU GUIOT COSTIÈRES DE NÎMES</b>	£5.25	£7.00	£19.95
<i>A beautifully scented nose with herby aromas, lashings of juicy forest fruits and spice.</i>			
<b>MALBEC, BEAUTÉ DU SUD</b> SOUTH OF FRANCE	£5.25	£7.25	£20.95
<i>Juicy smooth blackberries, plums, and blueberries, with a subtle touch of spice.</i>			
<b>CÔTES DU RHÔNE, REMY FERBRAS</b> RHÔNE			£21.95
<i>Succulent notes of red and black berry fruit, with warming hints of black pepper, herbs and spice.</i>			
<b>ST DESIR PINOT NOIR</b> SOUTH OF FRANCE			£22.95
<i>Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes.</i>			
<b>FLEURIE, GEORGES DUBOEUF</b> BEAUJOLAIS			£24.95
<i>Classic Fleurie with fresh cherry fruits and a fragrant, floral perfume. Concentrated fruit and light tannins with a silky texture.</i>			
<b>ESPRIT DE LUSSAC, LUSSAC ST-EMILION</b> BORDEAUX			£27.95
<i>Juicy black fruit on the nose and cranberry nuances on the palate, tied together with a smoky sandalwood character.</i>			
<b>CHÂTEAU CARONNE STE-GEMME, HAUT-MÉDOC</b> BORDEAUX			£31.95
<i>A classic Claret; ripe blackcurrant fruit with added nuances of smoke, black pepper, and subtle oak.</i>			

## CHAMPAGNES ET CREMANT

	125ml	Bottle
<b>L'EXTRA PAR LANGLOIS BRUT</b> CREMANT DE LOIRE	£5.95	£29.95
<i>Pale lemon yellow with a fine, shimmering mousse. The nose is an invigorating symphony of golden apple, citrus zest and subtle biscuit aromas. Clean, dry and elegant on the tongue.</i>		
<b>J DE TELMONT GRANDE RÉSERVE</b> CHAMPAGNE		£39.95
<i>One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.</i>		
<b>OEIL DE PERDRIX ROSÉ</b> CHAMPAGNE		£41.95
<i>Meaning 'eye of the partridge', this pale salmon pink rosé Champagne exhibits enticing complexity. Delicate in style, but with a perfect weight of fruit. A fantastic apéritif.</i>		
<b>LAURENT-PERRIER BRUT</b> CHAMPAGNE		£49.95
<i>A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.</i>		

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