

Le Petit Rustique FOOD

Assiettes Ideal for sharing; Our Assiette Platters are available 11am - 10pm

FROM LAND

Chicken liver paté, ham hock terrine, prosciutto, chorizo, coppa, bresaola, a selection of salamis, artisan breads and chutneys **24.00**

FROM SEA

Potted crab, smoked salmon, mackerel paté, king prawns, anchovies, capers, cornichons, seafood salad, artisan breads and olives **28.00**

FROM GARDEN VG

Homemade houmous, cornichons, olives, artisan breads, beetroot vg feta dip, tapenade, sunblushed tomatoes and vegan smoked applewood cheese **24.00**

FROMAGERIE

French cheese platter served with breads, crackers & chutney. Please see the cheese menu
3 cheeses **10.00** / 5 cheeses **15.00**
7 cheeses **20.00**

Ribbles Served 11am - 10pm | GORDAL OLIVES Vg **5.00** | SMOKED ALMONDS Vg **4.00** | FRENCH CRISPS BOWL **2.00**
SLICED SAUCISSON **4.00** | ARTISAN BREAD BASKET, OLIVE OIL & AGED BALSAMIC Vg **6.00** | HOUMOUS & VEG CRUDITIES Vg **6.00**

All other food is served 11am - 5pm

Les Croques

The classic French grilled sandwich; topped with béchamel & grated gruyère, and served with garnish and fries.

MONSIEUR

The traditional French Croque; Yorkshire ham, gruyère, béchamel **10.00**

MADAME

Like Monsieur but crowned with a free-range fried egg **11.00**

CHÈVRE V

Flavours of the Basque country; Goats cheese, sundried tomatoes and fresh basil **10.00**

LOX MONSIEUR

A luxurious take on the traditional, swapping ham for smoked salmon cream cheese, dill & capers **12.00**

PROVENÇAL VG

Roasted Mediterranean vegetables sun blushed tomatoes, tapenade and vegan cheese **10.00**

Petits Plats

Smaller Dishes

GARLIC CHILLI PRAWNS

Basque style prawns; Tiger prawns cooked with sliced garlic, chilli flakes and olive oil, served with crusty bread **8.00**

BŒUF BOURGUIGNON PIE

Homemade short crust pie stuffed with tender beef, mushrooms & baby vegetables, cooked in red wine, served with a red wine sauce & peas **10.00**

CHICKEN N MUSHROOM PIE

Slow cooked chicken & mushrooms with leeks, tarragon & cream encased in a short crust pie, with a white wine cream sauce & peas **10.00**

HADDOCK FISH CAKE

Smoked haddock fish cake with minted peas served on a pea purée with salad **9.00**

Crêpes

Our savoury crêpes are made with buckwheat, filled with your choice and finished under the grill.

LÉGUMES V

Slow cooked peppers, onions, tomatoes and sweet potatoes with chickpeas in a Moroccan spiced tomato sauce **10.00**

FRUITS DE MER

Salmon, smoked haddock, cod and prawns in a cheesy parsley sauce **12.00**

BRETON

Chicken breast cooked with leeks, mushrooms and tarragon in a white wine cream sauce **12.00**

Tartes

Homemade tart served with fries and a mixed leaf salad.

QUICHE LORRAINE

The classic French tart: Cheese, bacon lardons and cream **12.00**

SALMON ASPARAGUS

Shredded smoked salmon, asparagus, cream and cheese **14.00**

BROCOLLI N BLUE V

Broccoli and Bleu D'Auvergne cheese, bound with cream **10.00**

RED PEPPER BRIE V

Flame-roasted red peppers with green pesto and slices of brie **10.00**

Omelettes V

A 3 egg omelette served with fries **7.00**
CHOOSE EXTRA INGREDIENTS TO MAKE IT PERSONAL (PRICED INDIVIDUALLY):

CHEESE V **1.00** | CONFIT DUCK **3.00** | PRAWNS **3.00**
HAM **2.00** | TOMATOES Vg **2.00** | CHORIZO **2.00**
PEPPERS Vg **1.00** | ONIONS Vg **1.00** | CAPERS Vg **1.00**
NEW POTATOES Vg **1.00** | MUSHROOMS Vg **1.00**

Sides

FRIES V **4.50**
SWEET POTATO FRIES V **5.00**
ONION RINGS V **4.50**
SIDE SALAD V **4.50**

Baguettes

Sandwich served with fries

STEAK

Pan fried rump steak, fried onions and dijon mayonnaise **14.00**

CHICKEN

Tender sliced chicken breast with thyme mayonnaise **12.00**

HADDOCK

Breaded haddock goujons, and tartar sauce **13.00**

VEG N HOUMOUS V

Roast mediterranean veg, feta cheese & houmous **10.00**

HAM N CHEESE

Sliced yorkshire ham with grated gruyere cheese **8.00**

STEAK HACHE

A smashed style burger, topped with slow cooked onions and finished under the grill with gruyere cheese **12.00**

Salades

TUNA NIÇOISE

Chunks of tuna on mixed leaves with tomato, red onion, new potato, french beans, boiled egg, anchovies and olives **12.00**

CHÈVRE V

Crottins of goats cheese on toasted rounds of baguette, sun blushed tomatoes and mixed leaves **10.00**

BŒUF AU BLEU

Cold sliced rare rump steak on mixed leaves with red onion & sourdough croutons, blue cheese crumbles and a blue cheese dressing **14.00**

CAESAR

Classical Caesar salad; Cos lettuce, croutons, parmesan flakes and caesar dressing **8.00**

ADD GRILLED CHICKEN BREAST +**4.00**
ADD GRILLED TIGER PRAWNS +**5.00**