



TAPAS & DINE MENU

PRE MEAL COOLERS

BELLINI VENEZIANA CLASSICS.....£9,75

Bellini Made With White Peach Puree & Prosecco Rose

Biscardo with Fresh Strawberries

APEROL SPRITZ.....£10,45

Aperol, Prosecco and Soda Water

PROSECCO ROSE BISCARDO WITH FRESH STRAWBERRIES.....£9,75

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

FOOD ALLERGEN ICONS



GLUTEN



SESAME



NUTS



CRUSTACEAN



PEANUTS



EGGS



MILK



CELERY



FISH



MUSTARD



SOYA



SHELLFISH



SULPHITE




LUPINS



Our Tapas are medium dishes. You can make a meal of them by ordering several plates which can be shared. Or as Starters. As dishes are freshly prepared, they will be served as soon as they are ready, cold tapas first. To experience our Tapas menu we suggest 6 dishes between 2 people. PLEASE ASK YOUR WAITER/ES for more information and suggestions

COLD TAPAS

All Served with Bread

	BREAD & DIPS TO START£8,75 Balsamic Reduction, Basil Olive Oil, Humous, Tzatziki
	BEEF CARPACCIO£11,45 With Olive Oil, Lemon, Salt, Black Pepper, Chive and Mustard Served with Parmesan Shaving & Rocket and Balsamic Reduction.
	SALMON CARPACCIO£8,95 With Olive Oil, Lemon Juice, Capers, Red Onions, Peppercorns, Rocket and Dill
	SMOKED SALMON£8,95 Served With Cream Cheese, Rockets, Capers and Dill
	SEA BASS MARINE£9,45 Marinated in Olive Oil, Onions, Mayonnaise, Lemon and Salt. Served on a Slice of Sourdough Bread
	GUACAMOLE£8,95 Avocado, Onions, Tomato, Garlic, Chilli Flakes, Coriander. Served with Bread
	GREEK TASTE£8,25 Paste Made of Fetta And Riccoto Cheese With Olive Oil, Garlic, Basil And Oregano
	TZATZIKI£8,25 Strained Yoghurt, Cucumber, Garlic, Dill
	BABA GANOUSH (Vegan)£8,25 Mezze Consisting of Chopped Grilled Aubergine, Grilled Red Pepper, Olive Oil, Garlic, Onion, Pomegranate Syrup And Lemon
	HUMOUS (Vegan)£8,25
	JUST CHEESE PLATE£13,95 Selection Of Cheese, Grapes, Dried Fig, Walnuts, Caramalised Pine Apple And Savoury Bicuits
	BURRATA£9,50 Sliced Beef Tomato, Burrata, Fresh Basil, Red Onions, Olive Oil and Balsamic Reduction
	BURRATA WITH HAM£12,75 With Parmesan Shaving, Beef Tomato Slices, Rocket, Basil and Red Onions
	CHICKEN LIVER PATE£8,25 Served with Caramelised Onions and Toasted Bread
	MARINATED MIXED OLIVES£4,95

TAPA SALADS

	OLIVE SALAD£8,45 Seasonal Greens with Plenty Spanish Olives, Sun Dried Tomatoes, Capers, Basil Olive Oil and Balsamic Glaze
	GREEN SALAD£8,45 Seasonal Greens , Cucumber, Green Peppers, Fresh Onions, Red Onions, Sliced Green Olives, Parsley, Cherry Tomato, Olive Oil
	ROCKET SALAD£8,45 Rocket, Cerry Tomato and Parmesan Cheese



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HOT TAPAS

-    **CHORIZO**£9,25
Cooked With Fresh Coriander, Served with Patata Bravas
-  **SLICED 4OZ FILLET MIGNON WITH GARLIC, BUTTER SAUCE**.....£14,95
-  **MARINATED GRILLED LAMB SKEWER**£9,75
-  **MARINATED, GRILLED CHICKEN SKEWER**£8,75
-    **BEEF AND LAMB MEAT BALLS IN RICH TOMATO SAUCE**.....£9,25
-   **MASALA FRIED CHICKEN**£8,95
-  **HUMOUS WITH PASTRAMI**£8,95
-   **FRENCH CAMEMBERT**£11,95
Baked with Rosemary and Garlic. Served with Cranberry Sauce and Bread
-   **VEGETABLE PLATE**£8,75
Sauteed Roast Seasonal Vegetables, Sun Dried Tomatos, Onions,
Flavoured With Lemon Zest (Vegan)
-  **PAN FRIED HALLOUMI**.....£7,95
Served with Sweet Chilli Sauce
-   **SPANISH CROQUETAS**.....£7,95
3 IBERICO HAM OR 3 CHEESE CROQUETAS
-  **PADRON PEPPERS**.....£6,75
Fried in Olive Oil and Served with Tarator Sauce
-    **PATATA BRAVAS**.....£6,75
Topped with Tomato Sauce, Aioli Sauce and Parmesan Cheese.

MAIN MEALS

- FILLET MIGNON (8 OZ)**.....£29,45
Served with Asparagus Roasted Vegetables
SAUCE OPTIONS: Peppercorn, Gorgonzola 
- RIBEYE STEAK (8 OZ)**.....£27,95
Grilled Ribeye Steak Served With Asparagus and Vegetables
SAUCE OPTIONS: Peppercorn, Gorgonzola 
- GRILLED LAMB CUTLETS**.....£23,45
Grilled Lamb Cutlets Served with Red Wine and Mint Sauce
-  **PAN FRIED CHICKEN**.....£21,95
Pan Fried Chicken Breast Cooked in White Wine, Mushroom and Cream Sauce
-   **PAN FRIED CHICKEN & PRAWNS**.....£23,95
Chicken Breast and Prawns Cooked with Cherry Tomato a Creamy White Wine Sauce








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SEA FOOD HOT TAPAS

-     **GRILLED OCTOPUS**£15,95
Sautéed with Onions, Garlic, Oyster Sauce and Soy Sauce Served with Baby Garlic Roast Potatoes.
-   **RUSTIQ SPECIAL STUFFED SQUID**.....£13,45
Stuffed Squid With Shrimps, Fetta Cheese, Onions, Garlic, Parsley, Dill, Topped With Chef Special Sauce
-    **BABY GRILLED SQUID**.....£10,45
Topped With Chef Special Sauce
-    **SAUTEED SCALLOPS, PRAWNS AND MUSSELS**.....£12,95
Sautéed with Onions Peppers and Butter
-    **FRIED CALAMARI**.....£9,75
Served With Tarator Sauce
-   **KING PRAWNS WITH GARLIC AND ONIONS SAUCE**£9,75
Cooked with Onions, Peppers, Garlic, Butter, Orange and Lemon Zest
-    **KING PRAWNS WITH GARLIC AND CHILLI**.....£9,75
Served With Olive Oil, White Wine, Red and Green Chillies, Garlic and Butter
-    **PRAWN TEMPURA**£9,25
Served With Sweet Chilli Sauce
-   **SEA BASS FILLET**£10,95
Grilled Sea Bass With Olive Oil, Parsley, Thyme And Tarragon
-  **KING SCALLOPS**£12,75
With Garlic and Chili Olive Oil
-   **DRUNKEN MUSSELS**£10,45
Mussels Cooked in Butter, White Wine, Garlic, Lemon Zest and Parsley. (with Cream or Tomato Sauce)

SEA FOOD MAIN MEALS

-  **GRILLED SALMON STEAK**.....£23,45
Served on a Bed of Asparagus with Butter, Garlic, White Wine and Lemon Sauce with Roasted Vegetables
-  **GRILLED SEABASS WITH BUTTER AND TARRAGON SAUCE**.....£21,95
-  **PAN FRIED LEMON SOLE**.....£21,95
With Garlic Glazed Baked Baby Potato, Asparagus and Broccoli
-   **DRUNKEN MUSSELS**.....£21,45
Mussels Cooked in Butter, White Wine, Garlic, Lemon Zest Parsley. (with cream or tomato sauce)



PLATTERS TO SHARE



SPANISH PLATTER.....£29,95

Spanish Sausage, Chorizo, Serrano Ham, Salchichon, Patatas Bravas, Manchego and Iberico Cheese, Olives, Grapes, Caramelised Pineapple. Served With Bread

Recommended Wines

White : Pinot Grigio DOC

Red : Rioja Reserva DOC



MEDITERANEAN PLATTER.....£29,95

A Selection of Cured Meats And Cheese, Pastirami, Potato Bravas, Humous, Olives. Served With Caramelised Pineapple And Bread

Recommended Wines

White : Vinho Verde DOC

Red : Montepulciano d'Abruzzo



SEAFOOD PLATTER.....£34,95

Sautéed King Prawns in Butter and Garlic, Sauteed Scallops, Fried Calamari, Grilled Seabass Topped with Olive Oil & Parsley, Sa Bass Marine, Fresh Seasonal Greens, Tartar Sauce. Served With Bread

Recommended Wines

White : Picpoul de Pinet

Red : Domaine de Pre Baron Gamay



CHEESE & MEAT PLATTER.....£29,95

A Selection of Cured Meats and Cheese Served with Roasted Vegetables, Dried Fig, Caramelised Pineapple, Olives, Walnuts and Bread

Recommended Wines

White : Ant Moore Signature Sauvignon Blanc

Red : Shiraz, Plan B, Frespanol



VEGAN PLATTER.....£27,95

Guacamole, Baba Ganoush, Houmous, Sauteed Asparagus, Roast Vegetables, Hash Brown, Seasonal Leaves, Cherry Tomato and Grapes

Recommended Wines

White : Domain du Pre Baron, Sauvignon Blanc (vegan)

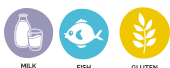
Red : Cinco Fincas, Malbec (vegan)

MAIN MEAL SALADS



GRILLED CHICKEN AND GOAT CHEESE SALAD.....£15,95

Chicken and Goat Cheese on a Bed of Seasonal greens with Avocado, Cherry Tomato, Cucumber, Sun Dried Tomato, Olives, Olive Oil with Basil and Balsamic. Served With Bread



SMOKED SALMON SALAD.....£16,95

Smoked Salmon and Cream Cheese on a Bed of Seasonal Greens with, Avocado, Cherry Tomato, Cucumber, Olives, Sun Dried Tomato, Olive Oil with Basil and Balsamic. Served With Bread














RUSTIQ SPECIAL SALAD£16,95

Chicken, Pastrami, Cream Cheese on a Bed of Seasonal Greens with Avocado, Cherry Tomato, Cucumber, Olives, Sun Dried Tomato with Olive Oil with Basil and Balsamic Served With Bread










PASTA DISHES

   	SPAGHETTI CARBONARA£18.95 Crispy Diced Pancetta, Single Cream, Egg Yolk, Garlic And Herbs
   	SEA FOOD SPAGHETTI£20.95 Prawns, Mussels, Clams, Squid in Tomato Sauce Touch of Cream
 	CHICKEN PENNE WITH CREAMY MUSHROOM SAUCE£18.95 Diced Chicken, Onions, Mushroom, Garlic, Single Cream and Parmesan Cheese and Herbs
  	PENNE ARABBIATA£16.95 Olive Oil, Garlic, Italian Tomatoes and Chilli
  	MEAT BALLS SPAGHETTI£18.95 Spaghetti with Beef and Lamb Meatballs in Rich Tomato Sauce

SIDE DISHES
























	CHIPS£4.45
 	GARLIC BREAD£3.95
 	GARLIC BREAD WITH CHEESE£4.65
	SIDE SALAD£4.45
	EXTRA BREAD BASKET£3.25
	BROCCOLI (V)£4.95 Broccoli with Garlic and Butter
	MUSHROOM (V)£5.50 Sautéed Mushroom with Olive Oil and Garlic
	ROAST VEGETABLES£5.50
	SAUTEED ASPARAGUS£4.50

KIDS MENU

 	FISH FINGERS & CHIPS£5.95
 	CHICKEN NUGGETS & CHIPS£5.95
  	MEAT BALLS IN RICH TOMATO SAUCE£11.95 Served with Mush Potato



DESSERTS

   	CHOCOLATE FONDANT.....£7,45 Served with Gelato Ice Cream
  	BRIOCHE BREAD PUDDING£7,45 Brioche Bread Pudding & Confit Candied Orange
   	TIRAMISU.....£7,45
  	HAZELNUTS PISTACHIO CAKE£6,75
    	CLASSICS CHOCOLATE BROWNIE.....£6,75
 	MENORQUINA COCONUT ICE CREAM£6,25 Real Coconut Ice Cream in Half Coconut Shell
 	GELATO ICE CREAM (selection of 3 scoops).....£6,25 Vanilla, Chocolate, Strawberry

SPECIAL COFFEES

RUSTIQ COFFEE.....£9,75 Grand Marnier, Bacardi Black, Double Shot Espresso, Whipped Cream
AMARETTO COFFEE.....£8,25 Ameretto, Short Americano, Whipped Cream
IRISH COFFEE.....£8,25 Jameson, Short Americano, Brown Sugar , Whipped Cream
BOURBON COFFEE.....£8,25 Bourbon, Short Strong Americano, Mapple Syrup, Whipped Cream,



HOT DRINKS

CAPPUCCINO	£3,50
LATTE	£3,50
FLAT WHITE	£3,50
AMERICANO	£3,00
ESPRESSO	£2,85
MACHIATO.....	£3,10
MOCHA	£4,00
HOT CHOCOLATE	£3,80
ENGLISH TEA.....	£3.00
EARL GREY	£3.00
TEA PIGS HERBAL TEAS	£3.00
Mint, Green Tea, Chai, Lemon and Ginger, Lemon Grass	

SOFT DRINKS

COKE / DIET COKE	£3,60
7UP / FANTA	£3,60
GINGER BEER	£4,00
VICTORIAN LEMONADE	£4,10
RED BULL	£4,10
SMALL STILL WATER	£2,60
LARGE STILL WATER (750 ML).....	£5,50
SAN PELLEGRINO SPARKLING WATER (500 ML).....	£3,35
SAN PELLEGRINO SPARKLING WATER (750 ML).....	£5,75
GINGER ALE	£2,25
TONIC WATER	£2,10
SODA WATER	£2,10
SODA & LIME	£2,80
ORANGE JUICE WITH BITS.....	£4.00
CLOUDY APPLE JUICE	£4.00
PURE PINEAPPLE JUICE	£4.00
CRANBERRY JUICE	£4.00

RUSTIQ