

# Rustic Table`s Tapas Menu

<b>Mixed Olives (VEG/GF)</b>	<b>£4.50</b>	<b>whitebait</b>	<b>£7.00</b>
This mix contains sweet black Hojiblanca and crisp green Manzanilla olives as well as some hot pepperoni peppers		Served with homemade tartare sauce	
<b>Sourdough Bread Board (VEG)</b>	<b>£6.50</b>	<b>Filo wrapped Prawns</b>	<b>£8.50</b>
Made by the Lavender Micro Bakery in Quinton from 100% organic flour, served warm with olive oil and balsamic vinegar		Served with sweet, hot, and sticky habanero jam	
<b>Hummus (VEG)</b>	<b>£5.50</b>	<b>Croquetas</b>	
with black and white sesame seeds and home-made sourdough bread		Fried Bechamel sauce fritters with:	
<b>Artichoke Salad (V)</b>	<b>£6.50</b>	<b>Mushroom (V) with aioli</b>	<b>£6.50</b>
With feta, rocket, sunflower seeds and balsamic glaze		<b>Goats Cheese (V) with honey &amp; balsamic</b>	<b>£6.50</b>
<b>Sicilian Caponata (VEG/GF)</b>	<b>£7.00</b>	<b>Ham with aioli</b>	<b>£6.50</b>
Fried aubergines cooked with celeriac, capers, olives and onions in a rich tomato sauce served with toasted sourdough baguette		<b>Salt Cod with tartare sauce</b>	<b>£6.50</b>
<b>4 Veg 4 Ways Winter edition (GF,VEG)</b>	<b>£8.00</b>	<b>Arancini</b>	
Marinated red cabbage, Grilled chicory, thinly sliced, marinated and baked butternut squash, fried crispy sage		Traditional Italian risotto balls, stuffed, coated with panko breadcrumbs and deep fried	
<b>Grilled Goats cheese (V)</b>	<b>£8.50</b>	<b>Gorgonzola (V)</b>	<b>£7.50</b>
Served with honey and balsamic dressing, toasted walnuts and Calvados flambeed pear		served with Balsamic glaze	
<b>Mini Chorizo (GF)</b>	<b>£8.00</b>	<b>Mushroom (V)</b>	<b>£7.50</b>
with spicy and smokey honey glaze		served with mushroom sauce	
<b>Buttermilk chicken tenders</b>	<b>£8.00</b>	<b>Veal &amp; Pork Ragu</b>	<b>£8.00</b>
with cold pressed chili oil mayo		Served with Parmigiano Reggiano Béchamel sauce	
<b>Pork skewers</b>	<b>£8.50</b>	<b>Roast Potatoes seasoned with sage, paprika</b>	<b>£5.00</b>
With spicy Mexican Tomatillo sauce		<b>Fries (VEG/GF)</b>	<b>£3.50</b>
<b>Italian meatballs</b>	<b>£8.00</b>	<b>Sweet potato Fries (VEG/GF)</b>	<b>£4.00</b>
Made with Veal and Pork meat, served with a creamy peppercorn and brandy sauce		<b>Extra portion of Sourdough baguette</b>	<b>£2.00</b>
<b>Turkey kofta (GF)</b>	<b>£8.00</b>	<b>Extra portion of Gluten free Bread</b>	<b>£2.00</b>
Served with cranberry sauce			

V- Vegetarian, VEG- Vegan, GF- Gluten Free

If you have an allergy, please let us know and our manager will take your order personally.

Our Allergen Matrix is available on our website and can be obtained from the management. It shows which of the 14 legally declarable allergens are contained in every dish on our menu. Because our recipes sometimes change it is important you let us know about any allergies every time you order. Though we recommend that you check the Matrix yourself our team will always be happy to advise, particularly if your allergy is not covered. We have strict procedures in place for taking and preparing allergen orders but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.

**Autumn menu 2022 Version 2**

## **Festive main dishes (it`s also great for sharing between 2 people)**

**Pork belly £17.50**

Roasted carrots, beetroots and chestnuts served with Rioja red wine gravy and a very-creamy mash potato

**Duck breast (GF) £19.50**

Roast potatoes, steamed baby carrots fried in duck fat with Rioja red wine prune jus

**Salmon (GF) £18.95**

Oven baked, served with tender stem broccoli, tarragon hollandaise sauce and a very-creamy mash potato

**Lentil Stew (VEG) £15.50**

served with sourdough croutons, we can make this Gluten free if you like

**Chicken & Chorizo stew £17.50**

With chickpeas and sourdough baguette, we can make this Gluten free if you like

**Fabada £18.50**

Traditional Spanish dish with Morcilla (Spanish black pudding), butter beans, chorizo, smoked ham, saffron and a lot of smoked paprika and of course some Sourdough bread, or Gluten free bread.

## **Desserts £6.50 each**

### **Tiramisu (V)**

Traditional Italian creamy dessert with coffee soaked Savoiard (ladyfingers)

### **Portokalopita**

Classic Greek orange syrup-soaked crushed filo pastry, with candied orange peel

### **Milopita (V)**

Greek Apple Pie, with raisins, Kraken spiced rum and Vanilla ice cream

### **White chocolate cheesecake (V)**

with white and dark chocolate sauce

### **Red wine poached Pear (VEG, GF)**

Served with vanilla ice cream

### **Sourdough Chocolate Brownie (V)**

With Vanilla ice cream and chocolate sauce

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**Winter menu 2022 Version 2**