

Rustic Table`s Mediterranean Tapas Menu

Gordal Olives (GF)	£4.75	4Veg 4Ways (VEG/GF)	£8.50
These Gordal olives are tinned in brine with guindilla chilli – giving the olives a slight hot kick.		Baked baby fennel with toasted almonds, blanched broccoli with lemon vinaigrette, Jerusalem artichoke chips with Jerusalem artichoke pure and panfried savoy cabbage with garlic and chili	
Sourdough Bread Board (VEG)	£6.50	Radish & grapefruit salad (VEG/GF)	£7.00
Made by the Lavender Micro Bakery in Quinton from 100% organic flour, served warm with olive oil and balsamic vinegar		Mixed radish, pink grape fruit, spring onion with herbs and seasonings served with agave and grapefruit dressing	
Mediterranean Sharing Board	£12.50	Salantourmasi (VEG/GF)	£7.50
Olive cocktail, Serrano ham, Alejandro Magno velita chorizo, Bastonet de Vic salami, and Prosciutto served with bread sticks and Manchego cheese (GF option available)		Greek stuffed onions with rice cooked in a rich tomato sauce seasoned with cumin and pine nuts	
Spanish Chicken	£8.50	Spanish Tortilla (V/GF)	£6.00
Chicken thigh fillets baked with Salsa Brava served with toasted sourdough bread (GF option available)		Served with aioli	
Chicken & Chorizo stew	£8.50	Fried Halloumi (V)	£7.00
Served with sourdough bread (GF option available)		Served with quince jelly	
Braised Beef Short Rib (GF)	£9.00	Croquetas	
Slow cooked with carrots, parsnips, onions & leek in red wine		Fried Bechamel sauce fritters with:	
Ribeye Bites (GF)	£9.50	Ham with aioli	£6.50
Sous vide steak cooked to medium-rare and seared on the grill, served with peppercorn or mushroom sauce		Mushroom (V) with aioli	£6.50
Pork belly cubes (GF)	£8.50	Chorizo with aioli	£6.50
With soy sauce and Quince glaze		Cod with aioli	£6.50
Lamb kofta (GF)	£8.00	Arancini	
Served with Tzatziki		Traditional Italian risotto balls, stuffed, coated with panko breadcrumbs and deep fried	
Spanish Mini Chorizo (GF)	£8.00	Mushroom (V)	£7.50
Cooked with Calvados and Honey		served with cheesy mushroom sauce	
Lasagne	£8.00	Veal & Pork Ragu	£8.50
Made entirely from scratch...even the pasta, classic and traditional Italian favorite		Served with Parmigiano Reggiano and Bechamel sauce	
Whitebait	£7.00	Beetroot and Goat cheese (V)	£8.00
Served with Homemade Tartare sauce		Served Balsamic glaze	
Prawn churros	£8.00	Patatas Bravas (VEG/GF) served with Salsa Brava	£5.50
Served with Pedro Ximenez aioli		Fries (VEG/GF)	£3.50
Prawn Pil-Pil (GF)	£8.50	Sweet Fries (VEG/GF)	£4.00
Prawns cooked in olive oil garlic and chili, served with chorizo foam		Extra portion of Sourdough Bread	£2.00
Portuguese Fishcakes	£8.00	Extra portion of Gluten free Bread	£2.00
Made with Cod, served with Homemade Tartare 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, also please make sure you read our allergy statement at the back of the menu below the deserts.