

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	Salantourmasi (VEG/GF)	£7.50
Made by the Lavender Micro Bakery in Quinton from 100% organic flour, served warm with olive oil and balsamic vinegar		Greek stuffed onions with rice cooked in a rich tomato sauce seasoned with cumin and pine nuts	
Mediterranean Sharing Board	£12.50	Spanish Tortilla (V/GF)	£6.00
Olive cocktail, Serrano ham, Iberico Vela chorizo, Legitimo Salchichon de Vic salami, and Prosciutto served with bread sticks and Manchego cheese (GF option available)		Served with aioli	
Spanish Chicken	£8.50	Fried Halloumi (V)	£7.00
Chicken thigh fillets baked with Salsa Brava & Black olives, served with toasted sourdough bread (GF option available)		Served with quince jelly	
Pulled Beef Short Rib (GF)	£9.00	Halloumi & Figg Salad (V/GF)	£7.50
Served on a bed of fried potato slices		Served with Rocket & Herby dressing	
Greek pork belly skewers (GF)	£8.50	Mango & Feta Salad (V/GF)	£7.00
Sous vide for 12 hours and grilled to perfection, served with Tzatziki		Served with fresh pomegranate seeds	
Sirloin Strips (GF)	£9.50	Croquetas	
Sous vide steak cooked to medium-rare and seared on the grill, served with peppercorn sauce		Fried Bechamel sauce fritters with:	
Lamb kofta (GF)	£8.00	Ham with aioli	£6.50
Served with Tzatziki		Mushroom (V) with aioli	£6.50
Spanish Mini Chorizo (GF)	£8.00	Chorizo with aioli	£6.50
Cooked with Calvados and Maple syrup		Cod with aioli	£6.50
Lasagne	£8.00	Arancini	
Made entirely from scratch...even the pasta, classic and traditional Italian favorite		Traditional Italian risotto balls, stuffed, coated with panko breadcrumbs and deep fried	
Whitebait	£7.00	Mushroom (V)	£7.50
Served with Homemade Tartare sauce		served with cheesy mushroom sauce	
Prawn churros	£8.00	Veal & Pork Ragù	£8.50
Served with Pedro Ximenez aioli		Served with Parmigiano Reggiano and Bechamel sauce	
Prawn Pil-Pil (GF)	£8.50	Beetroot and Goat cheese (V)	£8.00
Prawns cooked in olive oil garlic and chili		Served Balsamic glaze	
Panfried Prawn & Chorizo (GF)	£9.00	Patatas Bravas (VEG/GF) served with Salsa Brava	£5.50
In our very own Pedro Ximenez (Spanish sweet sherry) infused marinade		Fries (VEG/GF)	£3.50
Portuguese Fishcakes	£8.00	Sweet Fries (VEG/GF)	£4.00
Made with Cod, served with Homemade Tartare sauce		Extra portion of Sourdough Bread	£2.00
		Extra portion of Gluten free Bread	£2.00
		Extra portion of Olive oil & Balsamic glaze	£1.50

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.