

Rustic Table`s Mediterranean Tapas Menu

Gordal Olives (GF)	£4.75	Spanish Tortilla (V/GF)	£6.00
These Gordal olives are tinned in brine with guindilla chilli – giving the olives a slight hot kick.		Served with aioli	
Sourdough Bread Board (VEG)	£6.50	Grilled Goat`s cheese (GF)	£8.00
Made by the Lavender Micro Bakery in Quinton from 100% organic flour, served warm with olive oil and balsamic vinegar		Served on a bed of rocket, with toasted pecans, pomegranate molasses , balsamic glaze and Pedro Ximenez Sheery Vinegar	
Stuffed Dates (GF)	£7.50	Greek Stuffed Cabbage leaves(VEG/GF)	£7.00
Dates stuffed with Gorgonzola cheese, wrapped in prosciutto and baked to order		The cabbage leaves are stuffed with rice cooked in a rich tomato sauce and seasoned with pine nuts, parsley, cumin, garlic and white pepper, then oven baked to order.	
Chicken & Chorizo stew	£8.50	Sicilian Caponata (VEG)	£7.50
Served with sourdough bread (GF option available)		Fried aubergine cooked with celery, capers, olives and onions in a rich tomato sauce, served with toasted sourdough bread and pine nuts (GF option available)	
Fabada	£9.00	Butternut squash & Cashew Soup(VEG)	£7.00
Traditional Spanish dish with Morcilla (Spanish black pudding), butter beans, chorizo, smoked ham, served with sourdough bread		Served with pumpkin seeds and toasted sourdough bread (GF option available)	
Lamb kofta (GF)	£8.00	Croquetas	
Served with Tzatziki		Fried Bechamel sauce fritters with:	
Spanish Mini Chorizo (GF)	£8.50	Iberico Ham with aioli	£6.50
Cooked in West Midlands Distillery`s Hell Smoked Rum & Maple syrup		Mushroom (V) with aioli	£6.50
Lasagne	£8.00	Chorizo with aioli	£6.50
Made entirely from scratch...even the pasta, classic and traditional Italian favorite		Cod with aioli	£6.50
Sirloin bites (GF)	£12.50	Arancini	
Sous Vide Sirloin steak cooked to medium rare and grilled to order, served with peppercorn sauce		Traditional Italian risotto balls, stuffed, coated with panko breadcrumbs and deep fried	
Duck Breast (GF)	£12.50	Mushroom (V)	£7.50
Suos Vide Duck breast, cooked to medium, pan fried in duck fat, served with Morello cherry and red wine jus		served with cheesy mushroom sauce	
Octopus (GF)	£8.50	Veal & Pork Ragu	£8.50
Pan fried thin sliced octopus tentacles on a bed of triple cooked potatoes and Sofrito sauce		Served with Parmigiano Reggiano and Bechamel sauce	
Prawn Pil-Pil (GF)	£8.50	Pan fried Aubergine & Pecorino	£8.00
Prawns cooked in Cotswold Gold Extra Virgin Rapeseed oil garlic and chili		Served with Pesto	
Smoked Salmon Fishcakes	£8.00	Butternut squash & Sage (VEG)	£7.50
Made with Smoked Salmon, served with Homemade Tartare sauce		Served with Butternut squash pure and a drop of Balsamic glaze	
Patatas Bravas (VEG/GF) served with Salsa Brava	£5.50	Extra portion of Sourdough Bread	£2.00
Fries (VEG/GF)	£3.50	Extra portion of Gluten free Bread	£2.00
Sweet potato Fries (VEG/GF)	£4.00	Extra portion of Olive oil & Balsamic glaze	£1.50

V- Vegeterian, 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.