

— LE —
TAUREAU ROUILLE



Vive La France!

8th March 2025 — Two Courses: £32.95

*Savour a magical night of gourmet French cuisine, fine wines,
candlelit ambiance, and impeccable service at The Rusty Bull Restaurant.*

— Entrée —

Baked Camembert Cheese Studded with Garlic, Honey and Thyme
served with Crusty Bread (To share) (£7 Supp)

Duo of Salmon Rillettes with a hint of Dijon Mustard and Dill

Confit of Duck a L'Orange

Pan Seared Snapper with a Citrus, Fennel and Radish Salad

Tartlet of Thyme Roasted Artichokes, Goats Cheese and Beetroot Glaze
with a Toasted Walnut Endive Salad

— Plat —

Provençal Vegetable Tian with a Roast Red Pepper Coulis, Crispy Basil Leaves
and Straw Potatoes

Yellow Fin Tuna Nicoise Salad, Fine Green Beans, Marinated Black Olives, Roast Pepper,
Anchovies and Cherry Tomatoes

Chicken and Wild Mushroom Fricassee served with a White Wine and Tarragon Cream,
Sauteed New Potatoes and Orange Glazed Carrots

Twice Cooked Pressed Pork Belly served in a Toulouse Sausage Cassoulet

Beef Bourguignon Red Wine Marinated Brisket Slow Cooked with Baby Onions and Bacon
Lardons with Parsley Infused Creamed Potatoes

Bookings only. Reserve your table now

Simply speak to one of our friendly staff now or contact us on: 01484 668949 / 01484 661231
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