

BISTRO GAUTIER

AT THE AMBLE INN

AUTUMN MENU

SNACKS / TO SHARE

BREAD BASKET 2.50 / MIXED OLIVES 3.50

CAMEMBERT AU FOUR 12.50

Baked French farm Camembert with garlic and thyme, served with baguette

CROQUE MONSIEUR 6.50

Classic ham & cheese toasted sandwich with bechamél sauce & cheddar cheese

POMMES FRITES 3.00

ENTRÉES

SOUPE DU JOUR (VG/GF*) 6.25

Homemade roasted vegetable soup served with baguette

ST. JACQUES 11.25

Pan fried scallops with black pudding and pea pureé

PÂTÉ MAISON (GF*) 7.95

Smooth chicken liver parfait served with French baguette and shallot compote

CALAMARS PANÉS 7.50

Crisp squid rings in a light batter with a dusting of Cajun salt, served with a lime aioli

BISTRO CHAMPIGNONS (VG/GF*) 7.50

A selection of wild & chestnut mushrooms, pan fried served on toasted sourdough with a rich mushroom duxelle

OEUFS EN MEURETTE (GF*) 8.25

Chicken livers with shallot & leeks in a rich red wine sauce, served with a soft poached egg, crispy bacon and fresh baguette

For further information regarding allergens in our dishes please ask a member of our staff.

A discretionary gratuity of 12.5% will be added to your bill. Small bones may remain in fish and chicken dishes.

*GF Gluten free available on request / *VG Vegan available on request

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PLATS

POISSON DU JOUR (GF) 17.95

Seared fillet of salmon, served with tenderstem broccoli, new potatoes and a light watercress, dill & lemon sauce

MOULES FRITES (GF) 14.95

Steamed mussels in a white wine, garlic & shallot sauce, finished with cream served with our house fries

COQ AU VIN (GF) 16.95

Corn fed chicken supreme in a red wine, bacon, roasted mushroom & silverskin onion sauce. Served with creamy mashed potato

STEAK HACHÉ BURGER / POULET GRILLÉ 13.95

Classic steak burger or chargrilled chicken breast in a brioche bun with Emmental cheese, served with pommes frites and tomato relish

ADD BACON, ONION OR BLUE CHEESE TO YOUR BURGER FOR 2.00

8oz SIRLOIN STEAK (GF) 22.95

All our steaks are 28 day matured, chargrilled with roasted mushrooms, house salad and pommes frites - served with the sauce of the day

BEETROOT & QUINOA BURGER (VG*/GF) 13.95

Topped with vegan sheese in a vegan bun & tomato relish, served with fries

GRATIN D'AUBERGINES À LA LANGUEDOCIENNE (VG) 13.95

Layers of chargrilled aubergine, courgette, peppers, tomato and crushed new potatoes baked with French herbs, vegan béchamel & cheese

BUTTERNUT SQUASH AND SAGE RISOTTO (VG*/GF) 13.95

Creamy risotto rice with roasted butternut squash served with sage crisps and sage oil

LES LÉGUMES / SALADES

NEW POTATOES / SAUTÉES (*VG)	3.00	CHOU VERT A LA CREME	4.50	PETITS POIS À LA FRANÇAISE	4.50
POMMES FRITES (VG)	3.00	BUTTERY MASH (V)	3.50	HOUSE SALAD (*VG)	3.50

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DESSERTS

BISTRO BROWNIE 7.95

Warm dark chocolate brownie served with chocolate crumb, salted caramel sauce and vanilla ice-cream

CRUMBLE 6.95

Fresh apple and blackberry crumble served with vanilla ice-cream or custard

CRÈME BRÛLÉE (GF) 6.95

Homemade set vanilla custard with a crunchy sugar topping

PROFITEROLES 6.95

Choux pastry buns filled with Chantilly cream and topped with warm chocolate sauce

ASSIETTE DE FROMAGE 9.95

A selection of 3 regional farmhouse French cheeses served with crackers and shallot compote

SÉLECTION DE GLACES ET SORBETS 4.95

Choose 3 scoops from chocolate / vanilla / strawberry / salted caramel / mint choc chip blackcurrant / mango / champagne

CAFÉS / BOISSONS

AMERICANO	2.50	MOCHA	2.75
LATTÉ	2.75	CHOCOLAT CHAUD	3.00
CAPPUCCINO	2.75	Hot chocolate with marshmallows	
ESPRESSO / DOUBLE	2.20 / 2.50	THÉS	2.20
MACCHIATO	2.30	DAIRY-FREE MILK	+0.20

CHOOSE FROM OUR RANGE OF LIQUEUR COFFEES 7.50
Baileys, French, Irish, Italian, South African or Calypso

COINTREAU ORANGE CHOCOLAT CHAUD 7.50

SALTED CARAMEL ESPRESSO MARTINI 9.00

Vodka, Salted caramel Kahlua and fresh espresso shaken with ice

MUDSLIDE 9.00

Vodka, Kahlua and Baileys topped with chocolate shavings

DESSERT WINE 125ML 6.65 / 375ML 18.95

Sauternes les Garonnelles, Lucien Lurton et fils

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