

BISTRO GAUTIER

AT THE AMBLE INN

AUGUST PRIX FIXE MENU WEEKDAYS 12PM – 4:30PM

2 COURSES - £11.95 / 3 COURSES - £13.95

STARTERS

SOUPE DU JOUR (V)(GF*)

Homemade soup of the day, served with baguette (GF on request)

BRUSCHETTA

Chargrilled sourdough with fresh tomatoes, sardines and black olive tapenade

BURNT PEACH SALAD (GF)

Peaches with basil, mint, feta, cucumber and seeds

PIGEON BREAST (GF)

Pan seared with figs and black grapes with a whisky and honey glaze

MAINS

BISTRO PLOUGHMANS (GF*)

Today's sandwich on the board

BOEUF STROGANOFF (GF)

Pan seared beef in a rich paprika, brandy and cream sauce, served with rice

BROAD BEAN & POTATO QUESADILLA (VG*)

Red onion, tarragon and cheese with broad beans and potatoes in a toasted wrap

SMOKED MACKEREL (GF)

Served on a lentil and beetroot salad with a poached egg

DESSERTS

LAVENDER ÉCLAIR- CHOUX PASTRY BUN WITH LAVENDER CHANTILLY AND CHOCOLATE

RICE PUDDING BRÛLÉE WITH FRUIT COMPOTE (VG) (GF)

WATERMELON SLICES (GF)
WITH MINT SUGAR

ICE CREAM / SORBET SELECTION (GF)

VG* ~ VEGAN OPTION AVAILABLE
GF* ~ GF OPTION AVAILABLE

For further information regarding allergens in our dishes please ask a member of staff. Please inform us of any allergies your party has.
VG* vegan upon request.

A discretionary gratuity of 12.5% will be added to your bill.