

BISTRO GAUTIER

AT THE AMBLE INN

FEBRUARY PRIX FIXE MENU

WEEKDAYS 12PM – 4:30PM

2 COURSES - £11.95 / 3 COURSES - £13.95

STARTERS

SOUPE DU JOUR (V)

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

ROASTED ROMANO PEPPER & PEARL BARLEY SALAD (VG)(GF)

With fresh tomato, garlic, chili and parsley

JAMBON PERSILLE

Diced ham hock with Dijon mustard, charred shallots and onion puree, served with toasted sourdough

KEDGEREE FISHCAKE

Curried fishcake topped with a fried egg and served with lime aioli

MAINS

MOULES OF THE DAY

Served with fresh baguette

HAM HOCK, LEEK AND MUSHROOM CRUMBLE

Topped with matured cheddar and oats, in a rich and creamy Dijon sauce

SPAGHETTI PUTTANESCA (*VG)

With olives, garlic, chili, capers and anchovies in a tomato sauce
(*VG without anchovies)

PAN SEARED CHICKEN BREAST (GF)

Served in a butter and sage sauce, with Lyonnaise potatoes and kale

DESSERTS

BANANA BREAD FRENCH TOAST

CHOCOLATE AND ORANGE CAKE

ICE CREAM / SORBET SELECTION

FRUIT ÉCLAIR AND CHOCOLATE SAUCE

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.