

# BISTRO GAUTIER

AT THE AMBLE INN

## TO SHARE

BREAD BASKET 2.50 / MIXED OLIVES 3.95

SHARER PLATTER 19.95

Perfect to share or an amazing main! Calamari, house parfait, charcuterie selection, rilette croquettes served with mustard mayonnaise, baguette and shallot compote.

CAMEMBERT AU FOUR 12.50

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

OR ADD TOPPING BELOW FOR 1.50:

BACON, PINE NUTS & ROSEMARY

## ENTRÉES

SOUPE DU JOUR (VG\*/GF\*) 5.95

Our soup of the day served with baguette

ST. JACQUES (GF\*) 10.50

Our scallops are delivered fresh daily - ask your server for today's dish

CLAMS À LA MARINIÈRE (GF\*) 6.95

Fresh clams steamed in white wine finished with cream and samphire, served with fresh baguette

PÂTÉ MAISON (GF\*) 7.50

Smooth chicken liver parfait served with toasted sourdough 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 button, wild & chestnut mushrooms, pan fried served on toasted sourdough with a rich mushroom duxelle

CROQUETTES DE RILLETES DE PORC ET DE CANARD 6.95

Shredded confit duck leg and slow cooked pork with garlic & parsley in a panko crumb, served with mustard mayonnaise

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

TARTE AU CHÈVRE (V/VG\*) 6.50

Puff pastry tartlet with a slow roasted red onion filling topped with Sainte-Maure de Touraine goats cheese and toasted pine nuts

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

Whole fish of the day, pan-fried in garlic butter, topped with crispy capers and served with new potatoes and seasonal vegetables

### POITRINE DE PORC 16.95

Pan fried pork belly with a bacon and chestnut crumb, served on celeriac puree with a rilette croquette, charred leeks, new potatoes and rich pork jus

### MOULES MARINIÈRE (GF\*) 14.95

Classic steamed mussels in a shallot, white wine and cream sauce served with bread or fries

### CONFIT DE CANARD AUX LENTILLES (GF) 14.95

Slow cooked duck leg with crispy skin on a bed of lentils, braised in chicken stock with winter vegetables

### 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 shallot compote

ADD BACON TO YOUR BURGER FOR 1.50

### STEAKS (GF)

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

8oz RUMP 17.95 8oz SIRLOIN 20.95

### COQ AU VIN (GF) 15.95

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

### CHOU FLEUR (VG/GF) 13.95

Charred cauliflower steak marinated with cumin, paprika & agave. Served with a bean, red pepper & tomato ragout

### TOMATES FARCIES (V/VG\*/GF) 13.95

Beef tomato with a mushroom duxelle stuffing and a rich Provençale tomato sauce, topped with raclette cheese, baked and served with wild mushrooms and new potatoes

### BUTTERNUT SQUASH AND SAGE RISOTTO (VG\*/GF) 12.95

Creamy risotto rice served with squash crisps, truffle and sage oil

## LES LÉGUMES / SALADES

NEW POTATOES / SAUTÉES (*VG)	3.00	HARICOTS VERTS (*VG)	4.00	PETITS POIS À LA FRANÇAISE	3.50
SALADE ROQUETTE & PARMESAN (*VG)	4.50	SALADE DE TOMATE & OIGNON (VG)	3.95	HOUSE SALAD (*VG)	3.50
POMMES FRITES (VG)	2.75	BUTTERY MASH (V)	3.00		

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## DESSERTS

### BISTRO BROWNIE (N) 6.95

Warm dark chocolate brownie served with raspberries and vanilla ice-cream

### PAIN PERDU AU CHOCOLAT 6.25

Warm chocolate brioche & butter pudding served with classic vanilla custard

### CRÈME BRÛLÉE (GF) 5.95

Homemade set vanilla custard with a crunchy sugar topping

### POIRE POCHÉE (\*GF) (\*VG) 6.25

Classic poached pear in red wine with stewed plums and cinnamon crumble

### ASSIETTE DE FROMAGE 9.95

A selection of regional farmhouse French cheeses served with crackers, fresh baguette and smoked chilli jam

### 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 6.95

Baileys, French, Irish, Italian, South African or Calypso

### COINTREAU ORANGE CHOCOLAT CHAUD 6.95

BLACK FOREST CHOCOLAT CHAUD 3.95

## AFTER DINNER COCKTAILS

### SALTED CARAMEL ESPRESSO MARTINI 8.90

Vodka, Salted caramel Kahlua and fresh espresso shaken with ice

### MUDSLIDE 8.70

Vodka, Kahlua and Baileys topped with chocolate shavings

CROFT'S ORIGINAL PALE CREAM SHERRY 50ML / 3.95

DOW'S RUBY PORT 50ML / 3.95

DESSERT WINE 125ML 6.65 / 375ML 18.95

Sauternes les Garonnelles, Lucien Lurton et fils

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