

BISTRO GAUTIER

AT THE AMBLE INN

TO SHARE

BREAD BASKET 2.50 / MIXED OLIVES 2.50

SHARER PLATTER 18.95

Perfect to share or an amazing main! Calamari, house parfait, 'croque croques' & aubergine caviar served with baguette and shallot compote.

CAMEMBERT AU FOUR 10.95

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

OR ADD A TOPPING BELOW FOR 1.50:

BACON, PINE NUTS & ROSEMARY / TRUFFLE, GARLIC & SAGE

ENTRÉES

SOUP DU JOUR (V) 5.75

Our soup of the day served with baguette

STEAK TARTARE (GF*) 8.95

Our take on the classic – raw chopped steak served with gherkins, capers, shallots, Worcestershire sauce & an egg yolk

SCALLOPS 9.25

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

BURRATA (V) 8.25

Creamy Italian mozzarella served on toasted sourdough, topped with basil pesto and tomato salsa

CRAB & AVOCADO SALAD 8.75

Fresh white crab meat with a touch of crème fraîche and lemon served with avocado & herb croutes

BISTRO HOUSE PARFAIT 6.95

House pate served with toasted sourdough & shallot compote

CALAMARS PANÉS 6.95

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

CAVIAR D'AUBERGINE (VG) 6.50

Confit aubergine with lemon, garlic, parsley & olive oil served with breaded olives, charred aubergine & crisp bread croutes

VOL AU VENT AU POULET 7.50

A light & crisp puff pastry case filled with diced chicken thighs in a rich mushroom, Madeira & cream sauce

OEUFS EN MEURETTE (GF*) 7.50

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

'CROQUE CROQUES' 6.25

Three ham & cheese OR cheese & tomato croquettes in a crisp panko crumb with rocket and Dijonnaise

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.

*Gluten free available on request

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PLATS

POISSON DU JOUR (GF) 15.95

Whole fish of the day baked with lemon & stuffed with fresh herbs served with sautéed new potatoes or fries and oven roasted tomatoes, capers and samphire

FILET DE PORC 16.95

Pan fried fillet of pork served with Aligot mash sautéed greens and an apple & Calvados sauce

MOULES FRITES (GF*) 13.95

Steamed mussels in a classic white wine, garlic, shallot & cream sauce served with pommes frites & French baguette

RUMSTECK D'AGNEAU 20.95

Rump of lamb served with fondant potato, artichoke puree, charred hispi cabbage and a rich lamb jus

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

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 10oz RIBEYE 25.95

POULET A LA PROVENÇALE 15.95

Corn fed chicken supreme, chargrilled served with a classic white wine & tomato sauce finished with chargrilled courgettes served with savoury rice

GRATIN D'AUBERGINES À LA LANGUEDOCIENNE (VG) 13.95

Layers of chargrilled aubergine, red pepper & tomato, baked with French herbs, vegan béchamel & cheese

SALADE NIÇOISE (V) 11.95

Crisp baby gem leaves with sautéed new potatoes, green beans, tomatoes & a soft boiled egg with a Niçoise dressing
ADD CHICKEN + 3.50

MAGRET DE CANARD 18.95

Pan roasted duck breast served on creamy mash potato with charred shallots & juniper braised red cabbage

LES LÉGUMES / SALADES

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

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DESSERTS

PROFITEROLES 6.95

Homemade choux pastry buns filled with vanilla Chantilly cream, on crème Anglais served with a rich hot chocolate sauce

CHOCOLATE BROWNIE 6.25

Warm chocolate brownie with salted caramel sauce, peanut brittle, chocolate crumble and vanilla ice-cream

CRÈME BRÛLÉE (GF) 5.95

Homemade set vanilla custard with a crunchy sugar topping

TARTE TATIN (VG) 6.25

Classic caramelised apples baked with crisp puff pastry & topped with vegan ice-cream

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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