

BISTRO GAUTIER

AT THE AMBLE INN

AUGUST PRIX FIXE MENU WEEKDAYS 12PM – 5PM

2 COURSES - £11.95 / 3 COURSES - £13.95

STARTERS

SOUPE DU JOUR (V)

Ask your server for our homemade soup of the day, served with baguette

HAM HOCK PIE

Warm puff pastry pie with bourbon pickles

BABY TURNIP SALAD (VG)

Pickled, roasted & sliced with sun-dried tomatoes, red onion, carrot puree & a lemon herb vinaigrette

EGG & TOMATO (GF/V)

Soft boiled egg sat on a beef tomato with cucumber, dill & bagnarotte dressing

MAINS

PORK LOIN

Served on leek mash with slow grapes, apple straws & a light vinaigrette

COURGETTE TAGLIATELLE (VG)

With spinach, basil, lemon & pine nuts

CATCH OF THE DAY (GF)

Whole fish baked with fresh herbs, butter & served with new potatoes or frites

CHICKEN CAESAR BURGER

Grilled chicken thigh with lemon, mustard, garlic & thyme in a brioche bun with caesar dressing & served with frites

DESSERTS

CLAFOUTIS – BAKED FRENCH FRUIT DESSERT SERVED WITH CHANTILLY
CREAM

ICE CREAM / SORBET SELECTION

GIN SLUSHY – WITH GRAPEFRUIT & PEACHES

WHITE CHOCOLATE MOUSSE WITH FRESH BERRIES

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.