

BISTRO GAUTIER

AT THE AMBLE INN

FEBRUARY 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

GARLIC CRUMBED BONE MARROW

With an apple and celeriac slaw

PORK, LEEK AND MUSTARD SAUSAGE ROLL

Served warm with brown sauce

TEMPURA VEGETABLES (VE)

Topped with chili, scallions and served with a harissa dip

CRAYFISH TACOS

With a tomato & pepper salsa, chili, lime and crème fraiche

MAINS

ROASTED MEDITERRANEAN TARTE (VE)

Topped with roquette and garlic oil

CHOU FARCIS

Stuffed savoy cabbage with a rich pork farci, Provençal sauce with mash potato

SPINACH AND RICOTTA CANNELONI (V)

Topped with roasted pine nuts

BISTRO FISH FINGER SANDWICH

With baby gem lettuce, tomato, tartar sauce and fries

CORDON BLEU

Breaded chicken breast stuffed with mature cheddar and ham. Served with a roquette and tomato salad

DESSERTS

PROCESSCO & RASPBERRY POSSET

TREACLE SPONGE

LEMON MERINGUE PIE

ICE CREAM AND SORBET SELECTION

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.