

# BISTRO GAUTIER

AT THE AMBLE INN

## JUNE 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)

#### FISHCAKES

With lemon, dill and capers in a spinach crumb, served with a malt vinegar mayo

#### PAN SEARED CHICKEN LIVERS (GF\*)

Served with a shallot gel and rocket on toasted sourdough

#### RATATOUILLE TERRINE (VG) (GF)

With courgette, aubergine, tomato, red pepper and red onion

### MAINS

#### FISH OF THE DAY (GF\*)

Fillet of fish topped with a spinach crumb served with a pearl barley, lemon and red pepper salad

#### PORK CHOP (GF)

Pan seared with a Dijon mustard mash, celeriac remoulade and sage butter

#### KALE & CHARRED CHICORY SALAD (VG) (GF)

With a peanut satay dressing, new potatoes, beetroot and topped with seeds

#### LAMB SALAD (GF)

Pan seared lamb medallions served with a baby gem tomato, cucumber & feta salad

### DESSERTS

VANILLA PANNACOTTA, FRESH STRAWBERRIES & COMPOTE,  
TOPPED WITH CRUMB (GF\*) \*

PINK LEMONADE & SUMMER BERRIES TART

ICE CREAM / SORBET SELECTION (GF)

VANILLA CHEESECAKE\*

\* ~ CONTAINS GELATINE  
GF\* ~ GF OPTION AVAILABLE

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.