

BISTRO GAUTIER

AT THE AMBLE INN

TO SHARE

BREAD BASKET 1.50 / MIXED OLIVES 2.50

CHARCUTERIE BOARD 21.95

Selection of charcuterie served with smoked chilli jelly, marinated olives and baguette

OR ENJOY A MIXED CHARCUTERIE AND ARTISAN CHEESE BOARD FOR 21.95

CAMEMBERT AU FOUR 10.95

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

OR ADD A TOPPING BELOW FOR 1.00:

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

LES ENTRÉES

POULE AU POT 5.95

French chicken broth with butter beans, spring vegetables & served with baguette

MOUSSE DE FOIE DE POULET 7.50

A rich chicken liver mousse with port & red wine served with fig preserve and toasted sourdough

CHAMPIGNONS BISTROT (VE) 6.95

Sautéed wild mushrooms on sourdough with a rich mushroom duxelle & a fresh herb crumb

CRABE TROIS FAÇONS (GF) 7.95

Fresh crab, chillied brown crab mousse and home-made crab mayonnaise with lemon, pickled radish and cucumber

JOUES DE PORC 6.95

Pork cheeks cooked in cider, fried in a light tempura batter served with a sweet apple dipping sauce

CALAMAR FRIES 6.95

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

TARTE POIREAU-ARTICHAUT (V) 7.00

Puff pastry tartlet filled with creamed leeks and artichoke hearts served with a rocket salad

MAQUEREAU TROIS BETTERAVES (GF) 6.50

Fresh mackerel fillets pan fried served with beetroot puree, beetroot crisps, horseradish & beetroot powder

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LES PLATS

TRUITE VÉRONIQUE (GF) 17.95

Fillet of trout with a classic white wine & grape sauce, served with garlic & caper mashed potato and charred baby leeks

COTELETTES D'AGNEAU 17.95

Chargrilled lamb cutlets, artichoke puree, marinated feta and new potatoes served with a watercress & rocket salad, fresh mint dressing & pea crumb

MOULES FRITES 13.95

Mussels steamed and served in the sauce of the day with fries and fresh baguette

MAGRET DE CANARD 18.50

Duck breast pan roasted served on kale with edamame beans, new potatoes & red cabbage pastry shards and a port & cherry sauce

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

SIRLOIN STEAK (GF) 19.95

28 day matured sirloin steak (8oz), roasted mushrooms, salad and pommes frites, served with the sauce of the day

POULET FORESTIER (GF) 15.95

Lemon & thyme roasted chicken breast with a wild mushroom & red wine sauce served with wild rice

COURGETTE HASSLEBACK (VE) 12.95

Sliced baked courgette stuffed with sun-dried tomatoes and topped with vegan Parmesan, served with roasted beetroot, new potatoes and carrot purée

BAKED HARISSA AUBERGINE (V) (GF) 13.95

Half aubergine baked with Harissa, marinated feta, black olives with a watercress, rocket & broccoli stem salad

FOIE DE VEAU 14.95

Pan fried calves liver with crispy bacon, creamed horseradish mash & a rich red wine sauce

LES LÉGUMES / SALADES

POMMES FRITES	2.75	BUTTERY MASH	2.75	HARICOTS VERTS	3.00
NEW POTATOES / SAUTÉES	3.00	KALE MORNAY	3.00		
SALADE ROQUETTE & PARMESAN	4.50	SALADE DE TOMATE & OIGNON	3.95		

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LES DESSERTS

BROWNIE AU CHOCOLAT 6.50

Warm chocolate brownie with berry foam, home-made honeycomb & toasted pecans

TARTE FEUILLETÉE AUX POMMES 6.95

Finely sliced apples baked in caramel with puff pastry served warm with vanilla ice-cream

POT AU CHOCOLAT (GF) 5.50

Dark chocolate pot served with blood orange sorbet & candied citrus peel

TARTE FRANGIPANE AUX APRICOTS 7.25

Classic warm French almond tart with apricots pieces, toasted almonds, cinnamon cream and slow roasted grapes

MILLE-FEUILLE 6.50

Bistro classic of layered sweet puff pastry with crème pâtissière & fresh raspberries

ASSIETTE DE FROMAGE 9.95

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

ICE CREAM AND SORBET SELECTION 4.95

LES CAFÉS / LES BOISSONS

AMERICANO	2.20	MOCHA	2.75
LATTÉ	2.75	CHOCOLAT CHAUD	3.00
CAPPUCCINO	2.75	Hot chocolate with marshmallows	
ESPRESSO / DOUBLE	2.20 / 2.50	LES THÉS	2.20
MACCHIATO	2.30	DAIRY-FREE MILK	+0.20

CHOOSE FROM OUR RANGE OF LIQUEUR COFFEES 6.95

Baileys, French, Irish, 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, Salted caramel 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