

BISTRO GAUTIER

AT THE AMBLE INN

JANUARY 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)

AVOCADO & MANGO SALAD (VG)

Diced mango & avocado with chilli and red onion in baby gem lettuce with fresh lime

CHICKEN LIVER MOUSSE

Smooth chicken liver mousse with herb croutons, crushed walnuts & shallot gel

PORK AND APPLE CROQUETTES

Homemade pork, apple & herb croquettes with wholegrain mustard

MAINS

FISHCAKE

Chorizo & white fish with lemon and parsley in breadcrumbs, served with aioli & a red pepper salad

POULET A'LA MOUTARDE

Chicken breast in a rich white wine, mustard & mushroom sauce, finished with cream, served with buttery rice

TOMATES FARCIE (V)

Large beef tomato stuffed with a savoury basil pesto rice & sundried tomatoes, served with baby leaf salad

SMOKED MACKEREL

Warm peppered smoked mackerel with roasted provençal vegetables & rocket

DESSERTS

TARTE AU CITRON

CHOCOLATE BROWNIE

ICE CREAM / SORBET SELECTION

WINTER FRUIT CRUMBLE & ICE-CREAM

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.