

BISTRO GAUTIER

AT THE AMBLE INN

TO SHARE

BREAD BASKET 1.50 / MIXED OLIVES 2.50

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

BAR BOARD 17.95

Duck liver parfait, Bayonne ham, smoked salmon mousse, calamari, baby leaf salad - served with aioli, shallot compote & French baguette

LES ENTRÉES

SOUPE À L'OIGNON 5.95

French Onion soup made with a rich beef stock, topped with Gruyere croutons

PARFAIT DE FOIE DE CANARD 6.95

Smooth duck liver parfait with brandy, butter & cream served with toasted sourdough & shallot compote

MILLEFEUILLE DE ROQUEFORT (V) 6.50

Homemade spiced bread layered with whipped Roquefort, served with pears

MOUSSE DE SAUMON FUMÉ 7.50

A light whipped smoked salmon mousse with lemon, parsley & dill, served with fresh baguette

OEUFS EN MEURETTE 6.95

Chicken livers with smoked bacon & leeks in a rich red wine sauce, served with a soft poached egg and fresh baguette

CALAMAR FRITES 6.95

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

ROQUEFORT CROUTON AUX NOIX (V) 7.00

French Roquefort with thyme honey walnuts on sourdough

TOMATO TARTARE (V) 6.95

Fresh tomatoes, slow roasted and diced, tomato skin and tomato powder topped with an egg emulsion & grated yolk, served with croutons

SAINT-JACQUES (GF) 8.75

Pan seared scallops with curried cauliflower purée and pear jam

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LES PLATS

PARMESAN CRUSTED SEABASS 16.95

Fillet of seabass with a light parmesan crust, baked and served with house ratatouille, chargrilled aubergine & charred lemon

JARRET D'AGNEAU (GF) 17.95

Slow braised lamb shank in a rich white wine sauce, served with Boulanger potatoes & honey and rosemary roasted carrots

POISSON DU JOUR 15.95

Fish of the day, pan fried served whole with new potatoes, seasonal greens and butter

GAME PUDDING 16.95

A rich game ragout in a handmade suet pudding case served with braised red cabbage and classic pommes purée

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

COQ AU VIN (GF) 13.95

Chicken leg in a classic red wine sauce with smoked bacon lardons, roasted mushrooms and baby onions served on pommes purée

GRATIN D'HIVER (V) 11.95

French lentil bake with confit tomatoes and baby spinach & topped with a fresh herb and cheese crust

FONDANT DE CHOU FLEUR (V) (GF) 12.50

Cauliflower cooked in butter, garlic & thyme stock topped with house ratatouille and chargrilled aubergine

PORC STROGANOFF (GF) 14.95

Pork tenderloin in a classic brandy, mustard, roasted mushroom & cream sauce with steamed white rice

LES LÉGUMES / SALADES

POMMES FRITES	2.75	BUTTERY MASH	2.75	GRATIN DAUPHINOIS	4.00
NEW POTATOES / SAUTÉES	3.00	KALE MORNAY	3.00	HARICOTS VERTS	3.00
SALADE ROQUETTE & PARMESAN	4.50	SALADE DE TOMATE & OIGNON	3.95	RATATOUILLE	3.50

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LES DESSERTS

FONDANT AU CHOCOLAT 7.50

Our famous light chocolate sponge filled with a liquid chocolate ganache centre served with vanilla ice cream

PLEASE ALLOW 15 MINUTES COOKING TIME

CRUMBLE AUX POMMES CONFITES 6.95

Slow baked apple & berry compote topped with homemade crumble served with vanilla ice cream

POIRE POCHÉE (GF) 7.50

Classic poached pear in red wine with a sweet jam centre served with vanilla cream

RHUBARBE TROIS CUISSONS 7.50

Rhubarb cooked three ways served with sloe gin pastry shards & creme Anglaise

CRÊPES SUZETTE 5.95

French crêpes served with Grand Marnier liqueur sauce, caramelised oranges and orange zest

ASSIETTE DE FROMAGE 8.95

A selection of regional farmhouse French cheeses served with crackers, fresh baguette and quince jelly

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 4.00

AFTER DINNER COCKTAILS

SALTED CARAMEL ESPRESSO MARTINI 8.60

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 / 3.00

DOW'S RUBY PORT 50ML / 3.95

DESSERT WINE 125ML 6.65 / 375ML 18.95

Sauternes les Garonnelles, Lucien Lurton et fils