

BISTRO GAUTIER

AT THE AMBLE INN

MAY 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)

COURGETTE & BUTTER BEAN SALAD (VG)(GF)

With red pepper, shallots & peas and roasted garlic dressing

CRAB BEIGNETS

Fresh crab & potato in a tempura batter with tarragon mayonnaise

PORK BELLY (GF)

Crispy Pork belly topped with a fried egg and apple concasse

MAINS

FISH EN PAPILOTE (GF)

Steamed fish of the day in paper with new potatoes and vegetables

CHICKEN ROTI

Pulled chicken thighs served in a home-made roti with baby gem, spring onions & fresh chilli

MUSHROOM FARCIE (VG)

Portobello mushroom stuffed with a mushroom duxelle topped with a vegan bechamel and herb crumb, served with a rocket & pine nut salad

ASPARAGUS (GF)

Grilled Asparagus, crispy bacon & a poached egg served with baby gem leaves and strawberry ketchup

DESSERTS

RHUBARB BAVAROIS (GF)*

ICE CREAM / SORBET SELECTION

CHOCOLATE & COCONUT 'BOUNTY'

CAKE OF THE DAY

* CONTAINS GELATINE

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.