

BISTRO GAUTIER

AT THE AMBLE INN

MARCH PRIX FIXE MENU WEEKDAYS 12PM – 5PM

2 COURSES - £11.95 / 3 COURSES - £13.95

STARTERS

SOUPE DU JOUR (V)

Ask your server for our homemade soup of the day, served with baguette

ROASTED AUBERGINE & TOMATO DIP (VE)*

Served with flatbread

PORK, SAGE & APPLE SAUSAGE ROLL

Served warm with brown sauce

CAJUN FISH BITES

Cooked in breadcrumbs and served with a lime aioli

BLUE CHEESE, WALNUT & RED ONION TART

With a puff pastry base, served with rocket

*Vegan Option Available

MAINS

PULLED PORK SLIDER

Served in a brioche bun with homemade slaw, BBQ sauce & fries

SWEET POTATO & MUSHROOM TAGINE (VE)(GF)

Served with lemon & sultana rice

SPRING LAMB STEW (GF)

Braised lamb with vegetables served with champ potatoes

FISH AND CHIPS

Hake in a light beer & cider batter served with mushy peas, tartare sauce and fries

CLAM PASTA

In a rich tomato & herb sauce, topped with crispy capers

DESSERTS

PECAN PIE

VANILLA PANACOTTA SERVED WITH A CHERRY BRANDY SAUCE

SALTED CARAMEL AND CHOCOLATE TART

ICE CREAM AND SORBET SELECTION

For further information regarding allergens in our dishes please ask a member of our staff.

A discretionary gratuity of 12.5% will be added to your bill.