

BISTRO GAUTIER

AT THE AMBLE INN

MARCH 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)

MUSHROOM TARTARE (VG)(GF)

Finely sliced mushrooms, pickled, served with Jerusalem artichoke, truffle oil & parsley

DEEP FRIED OLIVES

Breaded olives with anchovy, capers, radicchio leaves & a fresh citrus dressing

PORK BELLY BITES

Crispy pork belly with a soy, ginger & chilli glaze, pork scratchings & a carrot slaw

MAINS

FISH OF THE DAY

Served on a potato rosti with a warm fennel & red onion ragout

CHICKEN ESCALOPE

Lemon & herb chicken thigh in crisp panko breadcrumbs served with mashed potato and peas a la francaise

SALADE DU MIDI (*VG)

Steamed new potato salad with green beans, olives, shallots & boiled egg (*VG without egg)

STEAK FRITES

5oz Bavette steak served on toasted sourdough with rocket, confit balsamic tomatoes, red onion and fries

DESSERTS

ETON MESS CREPES – WITH CREAM, BERRIES AND MERINGUE

APPLE TARTE TATIN WITH VANILLA ICE CREAM (*VG)

ICE CREAM / SORBET SELECTION

CAKE OF THE DAY

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.