

BISTRO GAUTIER

AT THE AMBLE INN

OCTOBER 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)

CROTTIN (V)

Breaded & deep fried French goat's cheese served with tomato chutney and roquette

SQUID (GF)

Quick fried baby squid with lemon, garlic & chilli served with fresh watercress

HAM & CHEESE CROQUETTES

Classic gooey ham and cheese croquettes fried and served with roquette salad and a wholegrain mayonnaise

MAINS

BUTTERNUT SQUASH CURRY (VG) (GF)

Thai style roasted butternut squash and vegetable curry served with rice

BOULETTES DE PORC CATALANES (GF)

Pork Catalan meatballs made with cumin & paprika in a rich provençal tomato sauce served with creamy mash

FISH OF THE DAY (GF)

Fillet of fish served on creamed Savoy cabbage, leeks, shallots, peas and crispy bacon

HACHIS D'AGNEAU PARMENTIER

French style shepherd's pie, rich lamb ragout with tomato, red wine and peas, topped with creamy mashed potato

DESSERTS

BAKED ALASKA

CHOCOLATE SPONGE, STRAWBERRY ICE CREAM & MERINGUE

ICE CREAM / SORBET SELECTION

APPLE STRUDEL

APPLES & AUTUMN FRUITS WITH CINNAMON, RUM & RAISINS WITH CREAM OR ICE CREAM

WHITE CHOCOLATE POT

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.