

BISTRO GAUTIER

AT THE AMBLE INN

APRIL 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)

FENNEL & ORANGE SALAD (VG)(GF)

With mixed leaves, balsamic dressing & pine nuts

SMOKED SALMON

On bread croutes with goats cheese & horseradish cream

CHORIZO CROQUETTES

Chorizo & cheese croquettes in panko breadcrumbs with rocket salad

MAINS

FISH OF THE DAY

Pan fried with confit tomatoes and lemon infused quinoa salad

POULET À LA NORMANDE

Chicken breast in a classic apple & cider sauce finished with cream, served with rice

COURGE FARCIE (*VG)

Stuffed courgette with puy lentils, tomato & red peppers

STEAK SALAD

5oz Bavette steak served with mixed leaves, sautéed new potatoes & silverskin onions

DESSERTS

VANILLA PANNA COTTA WITH GRANOLA

ICE CREAM / SORBET SELECTION

LEMON BRÛLÉE

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.