

BISTRO GAUTIER

AT THE AMBLE INN

TO SHARE

BREAD BASKET 1.50 / MIXED OLIVES 2.50

SHARER PLATTER 18.95

Perfect to share or an amazing main! Calamari, crottin bake and rabbit & pork terrine served with baguette and shallot compote.

CAMEMBERT AU FOUR 10.95

Baked French farm Camembert with garlic and thyme, served with baguette

OR ADD A TOPPING BELOW FOR 1.00:

BACON, PINE NUTS & ROSEMARY / TRUFFLE, GARLIC & SAGE

ENTRÉES

SOUP DU JOUR 5.75 (V)

Our soup of the day served with baguette

TERRINE DE PORC ET LAPIN 7.95

Confit rabbit layered with pork cooked with garlic, madeira and green peppercorn with fresh parsley, served with piccalilli cornichons & toasted sough dough

COQUILLES ST JACQUES 9.25

Our scallops are delivered fresh daily - ask your server for today's dish

TARTE TATIN À LA BETTERAVE (VG) 6.95

Sweet beetroot with fresh horseradish baked with a puff pastry base

GAMBAS À LA ROMESCO 9.25

Tiger prawns shell on, with garlic, chilli, tomato, roasted red pepper sauce & fresh parsley - served with fresh baguette

CROQUETTES DE LAPIN 6.95

Slow cooked rabbit & tarragon in a panko crumb, fried and served with a spiced tomato compote

CALAMARS PANÉS 6.95

Crisp squid rings in a light batter with a dusting of Cajun salt, served with a lime aioli

CROTTIN DE CHEVRE AU FOUR (V) 6.50

Baked goats cheese with honey & thyme served with home-made bread sticks & basil pesto

PALOURDE À LA SALICORNE (GF*) 6.95

Fresh clams, cooked in the shell with a classic white wine sauce & samphire - served with fresh baguette

OEUFS EN MEURETTE (GF*) 7.50

Chicken livers with shallot & leeks in a rich red wine sauce, served with a soft poached egg, crispy bacon and fresh baguette

GF* Gluten free available on request

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.

*Gluten free available on request

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PLATS

POISSON DU JOUR 15.95

Whole fish of the day baked with lemon & stuffed with fresh herbs served with sautéed new potatoes or fries and green beans

POITRINE DE PORC 15.95

Honey roasted belly of pork served on savoy cabbage with apples, baby carrots, wholegrain mashed potatoes & a cider jus

FILLET DE SAUMON 17.95

Fillet of salmon served with a lemon, saffron & pea risotto, pea purée and a light cream sauce

STEAK DE CHEVREUIL 21.95

Pan fried venison haunch steak served with classic Boulanger potatoes - finely sliced potatoes cooked with chicken stock, thyme, garlic and a blackberry jus

STEAK HACHÉ BURGER / POULET GRILLÉ 13.95

Classic steak burger or chargrilled chicken breast in a brioche bun with Emmental cheese, served with pommes frites and shallot compote

SIRLOIN STEAK (GF) 19.95

28 day matured sirloin steak (8oz), roasted mushrooms, salad and pommes frites, served with the sauce of the day

BALLOTINE DE VOLAILLE 16.50

Boneless chicken leg stuffed with a rich prune, smoked bacon & chicken mousseline - poached and finished in the pan served with fondant potatoes, braised leeks & baby carrots

COURGE BUTTERNUT AU FOUR (VG) 13.95

Half a baked butternut squash stuffed with red and white quinoa, spiced tomato chutney, balsamic red onions and confit tomatoes

PAPPERDELLE (V) 12.95

Freshly made papperdelle served with a blue cheese, leek and pinenut sauce.

SAUCISSE ET PURÉE DE POMMES DE TERRE 14.95

(Daily changing) sausage pinwheel roasted with pimento and served on creamy buttered mash with a rich onion gravy

LES LÉGUMES / SALADES

POMMES FRITES	2.75	BUTTERY MASH	2.75	HARICOTS VERTS	3.00
NEW POTATOES / SAUTÉES	3.00	BOULANGÈRE POTATOES	4.00	PETITS POIS À LA FRANÇAISE	3.50
SALADE ROQUETTE & PARMESAN	4.50	SALADE DE TOMATE & OIGNON	3.95		

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DESSERTS

PROFITEROLES 6.50

Homemade choux pastry buns filled with Chantilly cream served with hot chocolate sauce

PÊCHE MELBA (GF*) 7.25

Classic dessert of poached peach filled with vanilla ice cream and served with a raspberry coulis and homemade lemon & lime meringue

CRÈME BRÛLÉE (GF) 5.50

Homemade set vanilla custard with a crunchy sugar topping

CRÈME DE NOIX DE COCO (VG/GF*) 6.50

Homemade set coconut cream with a roasted pineapple purée and passionfruit sauce

ASSIETTE DE FROMAGE 9.95

A selection of regional farmhouse French cheeses served with crackers, fresh baguette and smoked chilli jam

SÉLECTION DE GLACES ET SORBETS 4.95

Choose 3 scoops from chocolate / vanilla / strawberry / salted caramel / mint choc chip blackcurrant / mango / champagne

CAFÉS / BOISSONS

AMERICANO	2.50	MOCHA	2.75
LATTÉ	2.75	CHOCOLAT CHAUD	3.00
CAPPUCCINO	2.75	Hot chocolate with marshmallows	
ESPRESSO / DOUBLE	2.20 / 2.50	THÉS	2.20
MACCHIATO	2.30	DAIRY-FREE MILK	+0.20

CHOOSE FROM OUR RANGE OF LIQUEUR COFFEES 6.95

Baileys, French, Irish, South African or Calypso

COINTREAU ORANGE CHOCOLAT CHAUD 6.95

BLACK FOREST CHOCOLAT CHAUD 3.95

AFTER DINNER COCKTAILS

SALTED CARAMEL ESPRESSO MARTINI 8.90

Vodka, Salted caramel Kahlua and fresh espresso shaken with ice

MUDSLIDE 8.70

Vodka, Kahlua and Baileys topped with chocolate shavings

CROFT'S ORIGINAL PALE CREAM SHERRY 50ML / 3.95

DOW'S RUBY PORT 50ML / 3.95

DESSERT WINE 125ML 6.65 / 375ML 18.95

Sauternes les Garonnelles, Lucien Lurton et fils

GF* *Gluten free available on request*

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