

BISTRO GAUTIER

AT THE AMBLE INN

ENTREES

BREAD BASKET 1.50

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

SOUP DU JOUR (V) 5.75

Leek and potato soup served with fresh baguette

CALAMARS PANÉS 6.95

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

TARTE TATIN À LA BETTERAVE (VG) 6.95

Sweet beetroot with fresh horseradish baked with a puff pastry base

CROQUETTES DE LAPIN 6.95

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

COQUILLES ST JACQUES 9.25

Pan seared scallops with Romesco sauce and salami

PARFAIT DE FOIE DE CANARD (GF) 6.95

Smooth duck liver parfait with brandy, butter & cream served with toasted sourdough & shallot compote

PLATS

SUNDAY ROASTS

ROAST SIRLOIN 15.95

ROAST PORK BELLY 15.95

POT ROASTED CHICKEN 'À L'ANCIENNE' 14.95

Stuffed with our rich home-made sage, onion, garlic, butter & bread farci

VEGGIE ROAST (V) 11.95

Large beef tomato with a rice, pesto & sundried tomato filling

ALL SERVED WITH ROAST POTATOES, GRAVY, YORKSHIRE PUDDING, SWEDE PURÉE,
CABBAGE, HONEY PARSNIPS AND CARROTS

HOMEMADE CAULIFLOWER CHEESE 4.00

Cauliflower in béchamel sauce topped with Cheddar cheese

COURGE BUTTERNUT AU FOUR (VG) 13.95

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

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

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

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

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.

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AT THE AMBLE INN

LES LEGUMES / SALADES

POMMES FRITES	2.50	HARICOT VERT	3.00	CAULIFLOWER CHEESE	4.00
NEW POTATOES	3.00	EXTRA ROAST POTATOES	3.00		

DESSERTS

PROFITEROLES 6.50

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

BRIOCHE BREAD & BUTTER PUDDING 6.50

Made with chocolate chips & raisins served with vanilla ice-cream

CRUMBLE 6.50

Warm apple and blackberry with a crumble top and vanilla ice cream

CRÈME DE NOIX DE COCO (VG/GF*) 6.50

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

FROMAGE 9.95

A selection of regional farmhouse French cheeses served with crackers, baguette & smoked chilli jelly

ICE CREAM AND SORBET SELECTION 4.95

Choose 3 scoops from:

chocolate / vanilla / strawberry / salted caramel / mint chocolate chip
blackcurrant / champagne / mango

LES CAFÉS / LES 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	ADD NON DAIRY MILK	0.20

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