

BISTRO GAUTIER

AT THE AMBLE INN

NOVEMBER 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)

SALMON RILLETES

Hot & smoked salmon with lemon, parsley & crème fraiche with a dill crumb & bread croutes

CROQUETTES

Pork and black pudding croquettes with fruity brown sauce

CABBAGE FARCIS (VG)

Savoy cabbage leaves filled with quinoa, kale & red peppers, red onion – served with vegannaise

MAINS

BLACK PUDDING & HAGGIS TRUFFADE

Steamed new potatoes in a rich béchamel & cheese sauce with black pudding & topped with crispy leeks

FISH OF THE DAY (GF)

Catch of the day fillet with sun dried tomato, kale and olive risotto

BEETROOT & QUINOA FLATBREAD (VG)

Roasted beetroot, quinoa, fresh tomato, red pepper and walnut on sourdough with roquette and garlic vegannaise

CHICKEN ESCALOPE

Breaded chicken escalope, topped with parmesan, served with colcannon mash and a whisky peppercorn sauce

DESSERTS

CHOCOLATE & COINTREAU ORANGE TORTE

SEMOLINA CAKE WITH ALMOND & COCONUT

ICE CREAM / SORBET SELECTION

CHEESE

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.