

BISTRO GAUTIER

AT THE AMBLE INN

OCTOBER PRIX FIXE MENU

WEEKDAYS 12PM – 5PM

2 COURSES - £11.95 / 3 COURSES - £13.95

STARTERS

SOUPE DU JOUR (V)

Ask your server for our homemade soup of the day, served with baguette

BROCCOLI & BLUE CHEESE TART (V)

Puff pastry filled with broccoli and blue cheese

RILLETTE CROQUETTES

Homemade rabbit, pork and duck rillettes croquettes with mustard mayonnaise & roquette

RED CABBAGE CURED SALMON

Served with beetroot, carrot and crème fraîche

MAINS

PIE OF THE DAY

Served with creamy mash and green beans

CONFIT BEEF

Slow cooked beef served with homemade dumplings and horseradish

FISH OF THE DAY GRATIN

Baked fish in a creamy cheese sauce, topped with a garlic & dill crumb.
Served with new potatoes

STUFFED CONCHIGLIONI (V)

Spinach, goats cheese sauce, lemon and flaked almonds

DESSERTS

POPCORN PANNACOTTA

BAKED CHEESECAKE WITH MARSHMALLOW

DARK CHOCOLATE ORANGE MOUSSE

ICE CREAM AND SORBET SELECTION

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.