

BISTRO GAUTIER

AT THE AMBLE INN

SEPTEMBER PRIX FIXE MENU

WEEKDAYS 12PM – 4:30PM

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 (GF on request)

SMOKED SALMON (GF)

Smoked salmon served with beetroot puree, pickled beetroot & horseradish cream

CHICKEN LIVERS

Pan seared chicken livers in a madeira and cream sauce on toasted sourdough

RED PEPPER BRUSCHETTA (VG)

Roasted red pepper puree, topped with roasted peppers & salsa on sourdough

MAINS

VEGETABLE EN CROUTE (VG)

Lightly spiced curried vegetables baked in a puff pastry case served with mixed leaves with a mint dressing

PORK BELLY BURGER

Crispy pork belly burger in a sourdough roll with apple sauce, salad and fries

FISH OF THE DAY

Fillet of fish, served Florentine style with a creamy spinach, leek & cream sauce with cheese – topped with a fresh herb crumb (can be GF on request)

POULET AU POIVRE NOIR

Chicken breast with a crisp polenta coating, served on buttered rice & a creamy black peppercorn sauce

DESSERTS

BUTTERSCOTCH PANNACOTTA

FRUIT PARFAIT

ICE CREAM / SORBET SELECTION

MILLIONAIRE SHORTBREAD

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.