

BISTRO GAUTIER

AT THE AMBLE INN

TO SHARE

BREAD BASKET 1.50 / MIXED OLIVES 2.50

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

LES ENTRÉES

SOUPE DE CHAMPIGNON RÔTIES & TRUFFE (V) 5.50

Roasted mushroom soup with garlic, cream and truffle oil, served with baguette

CALAMAR ET PANCETTA (GF) 7.95

Scorched baby squid with pancetta and apricot cooked in a red wine sauce, topped with a leek straw

GRATIN DE CÉLERI ET ROQUEFORT (V) (GF) 7.00

Oven baked celeriac gratin with walnuts, cream and Roquefort

RAVIOLI DE LAPIN 7.95

Braised rabbit, red onion, tomato & prune ravioli with a carrot & ginger purée, rabbit broth and charred leeks

RILLETTES À L'ANCIENNE 7.50

Homemade shredded pork, duck and rabbit rilette served with shallot compote, cornichons and toasted sourdough

CALAMAR FRITES 6.95

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

CARPACCIO AUX PRODUITS DU MARCHÉ (VG) (GF) 5.95

Finely sliced seasonal fruit and vegetables with our house dressing

SALADE DE TOMATE FRAÎCHE ET BASILIC (VG) 5.50

Selection of fresh tomatoes and basil with homemade croutons

SAINT JACQUES (GF) 8.75

Pan seared scallops served with coconut & citrus infused pea purée, topped with roasted red peppers in ginger syrup

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LES PLATS

ESPADON 16.95

Seared swordfish with a pearl barley, tomato, roquette and mint salad with a spiced pepper sauce

POITRINE DE PORC RÔTIE AU MIEL (GF) 15.95

Honey roast pork belly served on a bed of puy lentils, with thyme, crispy pork skin and an apple vinaigrette

LE POISSON DU JOUR (GF) 15.95

Fish of the day steamed en papillote with new potatoes, seasonal greens and butter

SALADE DE MAGRET DE CANARD FUMÉ (GF) 16.95

House smoked duck breast served with charred chicory, pickled cucumber, citrus fruits and a blood orange Cointreau dressing

STEAK HACHÉ BURGER / POULET GRILLÉ 13.95

Classic steak burger or chargrilled chicken breast in a brioche bun with Emmenthal 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 with a choice of the sauces of the day

POULET À LA NORMANDE (GF) 14.95

Chicken breast cooked in an apple and Calvados sauce with caramelised apples, roasted mushrooms and finished with a touch of crème fraiche served with truffle pommes purée

SELLE D'AGNEAU (GF) 18.95

Oven roasted lamb rump with rosemary, garlic & thyme, fondant potato, pea purée & pomegranate jus

TARTE DE CHÈVRE CHAUD, AU MIEL ET FIGUES (V) 12.50

Homemade savoury tarte tatin with goat's cheese, figs, sesame seeds and honey, served with a baby leaf salad

MÈLANGE DE LÉGUMES DE SAISON (VG) (GF) 10.95

Tenderstem broccoli, spiralized courgette and seared fennel with a red pepper and smoked garlic sauce topped with pine nuts and pistachios

LES LÉGUMES / SALADES

POMMES FRITES	2.75	POMMES PURÉE	2.75	PURÉE À LA TRUFFE	4.00
POMMES DE TERRE NOUVELLES	3.00	CHOU FRISÉ FAÇON MORNAY	3.00	HARICOTS VERTS	3.00
SALADE ROQUETTE & PARMESAN	4.50	SALADE DE TOMATE & OIGNON	3.95	POMMES DE TERRE SAUTÉES	3.00

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LES DESSERTS

TARTE AUX PRUNES ET AMANDES CRÈME D'ARMAGNAC 6.95

Homemade prune, almond & Armagnac tart with shortcrust pastry and brandy cream

DÉLICE CHOCOLAT 6.95

Crunchy hazelnut biscuit base topped with a rich chocolate ganache & dark cherry mirror glaze

BISTRO BREAD & BUTTER PUDDING 5.95

Homemade brioche bread & butter pudding, served with vanilla custard

CRÈME BRÛLÉE A LA MENTHE (GF) 5.95

Homemade peppermint set custard with a crispy sugar top

ETON MESS 5.95

Crushed meringue, macerated strawberry, lemon balm and Chantilly cream

FROMAGE 8.95

A selection of regional farmhouse French cheeses served with crackers, fresh baguette and quince jelly

ICE CREAM AND SORBET SELECTION 4.95

LES CAFÉS / LES BOISSONS

AMERICANO	2.00	MOCHA	2.75
LATTÉ	2.75	CHOCOLAT CHAUD	3.00
CAPPUCCINO	2.75	Hot chocolate with marshmallows	
ESPRESSO / DOUBLE	2.00 / 2.30	LES THES	2.00
MACCHIATO	2.30	We offer a selection of teas	

CHOOSE FROM OUR RANGE OF LIQUEUR COFFEES 6.95

BAILEYS, FRENCH, IRISH, OR CALYPSO

COINTREAU ORANGE CHOCOLAT CHAUD 6.95

PORT 50ML / 3.95

DOW'S RUBY PORT

DESSERT WINE 125ML 6.25 / 375ML 17.95

SAUTERNES LES GARONNELLES, LUCIEN LURTON ET FILS