

BISTRO GAUTIER

AT THE AMBLE INN

ENTREES

BREAD BASKET 2.50 OLIVES 3.00

CAMEMBERT AU FOUR 12.50

Baked French farm Camembert to share with slow roasted garlic and thyme, served with baguette

SOUPE DU JOUR (VG/GF*) 6.25

Our home-made roasted vegetable soup served with baguette

SCALLOPS 11.25

Pan fried scallops served with parsnip pureé and black pudding

CALAMARS PANÉS 7.50

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

PÂTÉ MAISON (GF*) 7.95

Smooth chicken liver parfait served with toasted sourdough and shallot compote

SUNDAY ROASTS

ROAST BEEF 16.95

Topside of beef marinated for 24 hours with Dijon mustard & red wine, served pink

POT ROASTED CHICKEN 'À L'ANCIENNE' 14.95

Free-range chicken stuffed with our rich home-made sage, onion, garlic, butter & bread farci

VEGGIE ROAST (V) 13.95

Cauliflower in a creamy cheese béchamel sauce topped with mature cheddar cheese (vegan option available)

**ALL SERVED WITH ROAST POTATOES, GRAVY, YORKSHIRE PUDDING, BROCCOLI,
HONEY ROASTED CARROTS & CREAMED SAVOY CABBAGE**

CAULIFLOWER CHEESE 4.50

Cauliflower in béchamel sauce topped with Cheddar cheese

POISSON DU JOUR (GF) 17.95

Fillet of salmon on a watercress & dill mashed potato served with a rich tomato Provençale sauce

STEAK HACHÉ BURGER / POULET GRILLÉ 13.95 (GF*)

Classic steak burger or chargrilled chicken breast in a brioche bun with Emmental cheese, pommes frites and tomato relish

BEETROOT & QUINOA BURGER (VG*/GF) 13.95

Served with vegan sheese in a bun, served with fries

GRATIN D'AUBERGINES À LA LANGUEDOCIENNE (VG) 13.95

Layers of chargrilled aubergine, courgette, red pepper, tomato and crushed new potatoes baked with French herbs, vegan béchamel & cheese

STEAKS (GF) 21.95

All our steaks are 8oz Sirloin, 28 day matured, served with chargrilled with mushrooms, house salad, pommes frites and sauce of the day

SEABASS (GF) 17.95

Whole seabass baked with lemon & fresh herbs, served with steamed new potatoes, tenderstem broccoli & garlic butter

MOULES FRITES (GF) 14.95

Steamed mussels in a white wine, garlic & shallot sauce, finished with cream served with our house fries

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LES LEGUMES

POMMES FRITES	2.75	EXTRA ROAST POTATOES	3.50	CAULIFLOWER CHEESE	4.50
		ROAST PARSNIPS	4.50		

DESSERTS

CRÈME BRÛLÉE (GF) 6.95

Homemade set vanilla custard with a crunchy sugar topping

BISTRO BROWNIE 7.95

Warm home-made chocolate and almond brownie served with chocolate crumb, salted caramel sauce and a scoop of vanilla ice-cream

CRUMBLE 6.95

Fresh apple and blackberry crumble served with vanilla ice-cream or custard

PROFITEROLES 6.95

Choux pastry buns filled with Chantilly cream and topped with warm chocolate sauce

ASSIETTE DE FROMAGE 9.95

A selection of regional farmhouse French cheeses served with crackers, fresh baguette and shallot compote

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		