



BISTRO GAUTIER

AT THE AMBLE INN



À LA CARTE

TO SHARE

BREAD BASKET	2.50
NOCELLARA OLIVES	3.50
CAMEMBERT AU FOUR	12.50

Baked French farm Camembert with garlic and thyme, served with baguette

HALLOUMI FRITTERS	7.50
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Pea and halloumi fritters served with carrot pureé

ENTREES

SOUPE À L'OIGNON	6.95
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Classic French onion soup made with beef stock, served with a gratinated cheese crouton

RILLETTES DE PORC	7.50
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Slow cooked & set pulled pork belly with garlic, parsley and French herbs served with grape chutney and fresh baguette

GALETTES DE POISSON	7.25
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Haddock and cod fishcake with chilli, spring onions, potato and breadcrumbs served with celeriac remoulade

PÂTÉ MAISON (GF*)	7.50
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Coarse pork pate, sage vinaigrette, sweet apple chutney & toasted sourdough

CALAMARS PANÉS	7.50
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Cajun fried crisp squid rings served with a salad & garlic aioli

TARTARE DE SAUMON	7.95
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Cured salmon tartare with dill, spring onions & sweet peppers. Dressed with lemon yoghurt & endive salad

CHICKEN TERRINE	7.25
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Pressed chicken & tarragon terrine served with sourdough and tomato chutney

SALAD LYONNAISE	6.50
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Lyonnais salad with poached egg, crispy bacon, new potatoes and curly endive

PLATS

POULET AVEC PETIT POIS À LA FRANÇAISE	15.95
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Pan fried chicken supreme with charred lettuce, peas & baby onion in a creamy white wine sauce

STEAK DE SELLE D'AGNEAU	20.95
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Roasted lamb saddle steak topped with herb crust, set on spiced tomato couscous with mint yoghurt

RISOTTO AUX PETIT POIS ET A LA MENTHE (VG)	13.50
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Risotto of pea & mint topped with vegan cheese

POISSON DU JOUR	16.95
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Pan fried smoked haddock served with lemon crushed potatoes and tomato salsa

AUBERGINE RÔTIE	15.95
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Half roasted aubergine topped with crispy onions, peppers and cashew nuts served with homemade houmous and flatbread.

SIRLOIN STEAK	22.95
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8oz sirloin steak chargrilled served with fries, house salad and peppercorn sauce

LEGUMES/SALADES

NEW POTATOES / SAUTÉES (*VG)	3.00
HOUSE SALAD (*VG)	3.50
PETITS POIS À LA FRANÇAISE	4.50
POMMES FRITES (VG)	3.00
BUTTERY MASH (V)	3.50

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. Small bones may remain in fish and chicken dishes. *GF Gluten free available on request / *VG Vegan available on request



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DESSERTS

BROWNIE AU CHOCOLAT 6.95

*Chocolate brownie, caramel ice cream,
chocolate crumb & sauce, brandy snap*

CLAFOUTIS AUX CERISES 6.95

*Cherries baked in a sweet batter with vanilla ice
cream*

CRÈME BRÛLÉE (GF) 6.50

*Homemade set vanilla custard with a crunchy
sugar topping*

TRIO DE DESSERTS AUX POMMES 7.50

Vegan apple cake, apple gel & apple sorbet

ASSIETTE DE FROMAGE 9.95

*A selection of regional farmhouse French
cheeses served with crackers, fresh baguette
and apple chutney*

SÉLECTION DE GLACES ET SORBETS 4.95

*Choose 3 scoops from chocolate / vanilla /
strawberry / salted caramel / mint choc chip
blackcurrant / mango / champagne*

CAFÉS / BOISSONS

AMERICANO 2.50

LATTEÉ 2.75

CAPPUCCINO 2.75

ESPRESSO/ DOUBLE 2.20/2.50

MACCHIATO 2.50

MOCHA 3.00

CHOCOLAT CHAUD 3.00

THÉS 2.20

DAIRY-FREE MILK + 0.20

AFTER DINNER DRINKS

MUDSLIDE 9.00

*Vodka, Kahlua and Baileys topped with
chocolate shavings*

ESPRESSO MARTINI 9.00

*Vodka, Kahlua and fresh espresso shaken with
ice*

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