



BISTRO GAUTIER

AT THE AMBLE INN



À LA CARTE

TO SHARE

BREAD BASKET	3.00
NOCELLARA OLIVES	3.50
CAMEMBERT AU FOUR	12.50

Baked French Camembert with garlic and thyme, served with baguette & house chutney

Add topping

BACON & CRISPY SHALLOTS	+2.00
BLACK TRUFFLE AND HONEY	+2.00

ENTREES

SOUPE À L'OIGNON (GF*)	6.95
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Classic French onion soup made with a rich beefstock, served with a gratinated cheese crouton

SCALLOPS (GF)	14.95
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Pan fried scallops served with pea puree & black pudding crumb

COURGE DE BUTTERNUT (VG)(GF)	7.95/12.95
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Trio of squash: roasted, baked & puree served with toasted pumpkin seeds & sea salt crackers

PÂTÉ MAISON (GF*)	7.95
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Coarse pork pate served with sweet apple chutney & toasted sourdough

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

PANNA COTTA AU CHERVE (GF, V)	6.95
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Goat's cheese panna cotta, roasted beetroot, pistachio crunch & beetroot gel

QUICHE LORRAINE	7.50
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Bistro classic with bacon lardons & mature cheddar served with mixed salad with tomato vinaigrette

MAQUEREAU AU PROSCIUTTO	7.50
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Marinated mackerel wrapped in prosciutto on baguette croutes with olive tapenade

PLATS

POULET A LA EPINARD (GF)	16.95
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Baked chicken supreme, filled with spinach mousse, served with Dauphinoise potato, wild mushrooms & red wine jus

JOULES DE BOEUF	17.95
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Braised Ox cheeks in a red wine gravy served with roasted garlic mash

LONGE DE PORC	15.95
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Pork loin wrapped in smoked streaky bacon, on a black pudding & polenta cake, stem broccoli & cider cream

POISSON DU JOUR (GF)	17.50
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Catch of the day served with sautéed green beans & new potatoes with sauce vierge

MOULES DU JOUR (GF*)	15.95
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Mussels braised with white wine, garlic, tomatoes & chopped herbs finished with cream. Served with fries or bread (or both if you like).

RISOTTO A LA COURGE BUTTERNUT (VG) (GF)	13.50
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Creamy risotto of roasted butternut squash & puree with pine nuts & chilli oil

SIRLOIN STEAK (GF)(DF*)	22.95
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8oz sirloin steak chargrilled served with fries, house salad, garlic butter and sauce of the day

BURGERS (GF*)	13.95
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Steak hache or chicken breast served in a toasted brioche bun with cheese, lettuce & tomato & house fries

ADD BACON	£2.00	ADD JALAPENOS	£1.00
ADD CHORIZO	£2.00	ADD FRIED ONIONS	£1.00

BETROOT AND QUINOA BURGER (VG)	13.50
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In a vegan roll with grated Sheese served with fries

LEGUMES / SALADES

POMMES FRITES	3.00
BUTTERY MASH / GARLIC MASH	4.00
HOUSE SALAD (*VG)	4.00
HARICORT VERT	4.00
TENDERSTEM BROCCOLI	4.00

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 7.50

Chocolate brownie served with honeycomb, chocolate crumb, vanilla ice-cream & caramel sauce

PINEAPPLE CARPACCIO (GF, VG) 6.95

Thinly sliced sweetened compressed pineapple, mango sorbet & pistachio brittle

CRÈME BRÛLÉE (GF) 6.50

Vanilla flavoured baked egg custard served with vanilla shortbread

BARRE DE CITRON 7.50

Baked lemon curd on a sable biscuit, candied lemon zest, meringue shards and sweet berry sauce

MILLE FEUILLE AUX POMMES (GF) 6.50

Crisp puff pastry shards layered with apple mousse, gel and puree, with calvados caramel

TART AU CHOCOLAT (VG) (GF) 7.50

Set dark chocolate mousse with pecans in a crisp chocolate tart served with pecan crumb and salted caramel ganache

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 5.25

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

CAFÉS / BOISSONS

AMERICANO 2.75

LATTE 3.00

CAPPUCCINO 3.00

ESPRESSO/ DOUBLE 2.50/2.75

MACCHIATO 2.75

MOCHA 3.25

CHOCOLAT CHAUD 3.00

THÉS 2.50

DAIRY-FREE MILK + 0.20

ADD SYRUP + 0.30

Vanilla/ Caramel/ Hazelnut/ Salted Caramel/
Black Forest/ Mint

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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