



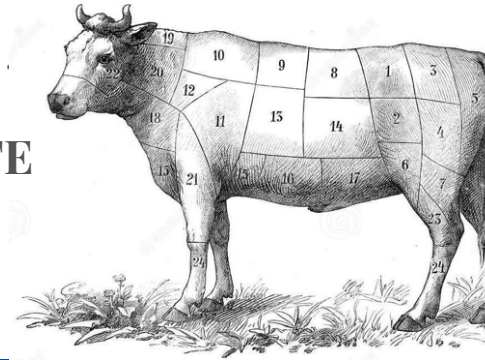
# BISTRO GAUTIER

AT THE AMBLE INN



## STEAK NIGHT WEDNESDAY

GRAB YOURSELVES TWO RUMP OR SIRLOIN  
STEAKS SERVED WITH FRIES & SALAD,  
TWO 175ML GLASSES OF HOUSE RED OR WHITE  
WINE FOR £35.



### A LA CARTE

#### POULET A LA EPINARD (GF)

16.95

*Baked chicken supreme, filled with spinach mousse, served with Dauphinoise potato & red wine jus*

#### RISOTTO A LA COURGE BUTTERNUT (VG)(GF)

13.50

*Creamy risotto of roasted butternut squash & puree, pine nuts & chilli oil*

#### BURGERS (GF\*)

13.95

*Steak haché or chicken breast served in a toasted brioche bun with cheese, lettuce & tomato & house fries*

ADD BACON £2.00

ADD CHORIZO £2.00

ADD FRIED ONIONS £1.00

#### BEETROOT AND QUINOA BURGER(VG)

13.50

*In a vegan roll with grated cheese served with fries*

#### MOULES DU JOUR

15.95

*Mussels braised with tomatoes in a rich white wine & shallot sauce finished with cream. Served with fries or bread (or both if you like)*

### SIDES

£4.00

GARLIC GREEN BEANS  
SAUTÉED/NEW POTATOES  
MUSHROOMS  
TENDERSTEM BROCCOLI  
ONION RINGS

### SAUCES

£1.50

RED WINE JUS  
ROQUEFORT  
BERNAISE  
DIANE

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

# ENTREES

<b>SOUPE À L'OIGNON (GF*)</b>	6.95
<i>Classic French onion soup made with a rich beef stock, served with a gratinated cheese crouton</i>	
<b>SCALLOPS (GF)</b>	14.95
<i>Pan fried scallops served with pea puree &amp; black pudding crumb</i>	
<b>COURG DE BUTTERNUT (VG)(GF)</b>	7.95/12.95
<i>Trio of squash: roasted, baked &amp; puree served with toasted pumpkin seeds &amp; sea salt crackers</i>	
<b>PÂTÉ MAISON (GF*)</b>	7.95
<i>Coarse pork pate served with sweet apple chutney &amp; toasted sourdough</i>	
<b>CALAMARS PANÉS</b>	7.50
<i>Cajun fried crisp squid rings served with a lime &amp; garlic aioli</i>	
<b>PANNA COTTA AU CHERVE (GF, V)</b>	6.95
<i>Goat's cheese panna cotta, roasted beetroot, pistachio crunch &amp; beetroot gel</i>	
<b>QUICHE LORRAINE</b>	7.50
<i>Bistro classic with bacon lardons &amp; mature cheddar served with mixed salad with tomato vinaigrette</i>	
<b>MAQUEREAU AU PROSCIUTTO</b>	7.50
<i>Marinated mackerel wrapped in prosciutto on baguette croutes with olive tapenade</i>	

# DESSERTS

<b>BROWNIE AU CHOCOLAT</b>	7.50
<i>Chocolate brownie served with honeycomb, chocolate crumb, vanilla ice-cream &amp; caramel sauce</i>	
<b>PINEAPPLE CARPACCIO (GF, VG)</b>	6.95
<i>Thinly sliced sweetened compressed pineapple, mango sorbet &amp; pistachio brittle</i>	
<b>CRÈME BRÛLÉE (GF)</b>	6.50
<i>Vanilla flavoured baked egg custard served with vanilla shortbread</i>	
<b>BARRE DE CITRON</b>	7.50
<i>Baked lemon curd on a sable biscuit, candied lemon zest, dark chocolate and sweet berry sauce</i>	
<b>CRUMBLE AUX PRUNE</b>	7.25
<i>Poached plums in a sweet tart, crisp crumble topping, sauce Anglaise</i>	
<b>MILLE FEUILLE AUX POMMES (GF)</b>	6.50
<i>Crisp puff pastry shards layered with apple mousse, gel and puree, with calvados caramel</i>	
<b>TARTE AUX FRAMBOISES ET CHOCOLAT (VG)(GF)</b>	7.50
<i>Set dark chocolate mousse with raspberries in a crisp chocolate tart</i>	
<b>ASSIETTE DE FROMAGÈ</b>	9.95
<i>A selection of regional farmhouse French cheeses served with crackers, fresh baguette and apple chutney</i>	
<b>SÉLECTION DE GLACES ET SORBETS</b>	5.25
<i>Choose 3 scoops from chocolate / vanilla / strawberry / salted caramel / mint choc chip blackcurrant / mango / lemon</i>	

## CAFÉS / BOISSONS

<b>AMERICANO</b>	2.75
<b>LATTE</b>	3.00
<b>CAPPUCCINO</b>	3.00
<b>ESPRESSO/ DOUBLE</b>	2.50/2.75
<b>MACCHIATO</b>	2.75
<b>MOCHA</b>	3.25
<b>CHOCOLAT CHAUD</b>	3.00
<b>THÉS</b>	2.50
<b>DAIRY-FREE MILK</b>	+ 0.20
<b>ADD SYRUP</b>	+ 0.30
<i>Vanilla/ Caramel/ Hazelnut/ Salted Caramel/ Black Forest/ Mint</i>	

## AFTER DINNER DRINKS

<b>MUDSLIDE</b>	9.00
<i>Vodka, Kahlua and Baileys topped with chocolate shavings</i>	
<b>ESPRESSO MARTINI</b>	9.00
<i>Vodka, Kahlua and fresh espresso shaken with ice</i>	