



BISTRO GAUTIER

AT THE AMBLE INN



SUNDAY MENU

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 beef stock, served with a gratinated cheese crouton

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

COURG 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

SUNDAY ROAST

ROAST CHICKEN	15.95
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Served with Yorkshire pudding, roast potatoes, broccoli, honey glazed carrots & parsnips, red cabbage, gravy & garlic sage stuffing

ROAST TOPSIDE OF BEEF	17.95
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Served with Yorkshire pudding, roast potatoes, broccoli, honey glazed carrots & parsnips, red cabbage & gravy

VEGETABLE EN CROUTE V / VG*	13.95
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Seasonal Vegetables & herbs baked in puff pastry & served with Yorkshire pudding, roast potatoes, broccoli, honey glazed carrots & parsnips, red cabbage and veggie gravy

CAULIFLOWER CHEESE	4.50
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PLATS

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

RISOTTO AUX LÉGUMES D'ÉTÉ (VG) (GF)	13.50
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Creamy risotto bound with roasted butternut squash & puree, pine nuts & chilli oil

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 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

LES LEGUMES / SALADES

POMMES FRITES	3.00
BUTTERY 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
<i>Chocolate brownie served with honeycomb, chocolate crumb, vanilla ice-cream & caramel sauce</i>	
PINEAPPLE CARPACCIO (GF, VG)	6.95
<i>Thinly sliced sweetened compressed pineapple, mango sorbet & pistachio brittle</i>	
CRÈME BRÛLÉE (GF)	6.50
<i>Vanilla flavoured baked egg custard served with vanilla shortbread</i>	
BARRE DE CITRON	7.50
<i>Baked lemon curd on a sable biscuit, candied lemon zest, dark chocolate and sweet berry sauce</i>	
MILLE FEUILLE AUX POMMES (GF)	6.50
<i>Crisp puff pastry shards layered with apple mousse, gel and puree, with calvados caramel</i>	
CRUMBLE AUX PRUNE	7.25
<i>Poached plums in a sweet tart, crisp crumble topping, sauce Anglaise</i>	
TART AU CHOCOLAT (VG) (GF)	7.50
<i>Set dark chocolate mousse with pecans in a crisp chocolate tart served with pecan crumb and salted caramel ganache</i>	
ASSIETTE DE FROMAGE	9.95
<i>A selection of regional farmhouse French cheeses served with crackers, fresh baguette and apple chutney</i>	
SÉLECTION DE GLACES ET SORBETS	5.25
<i>Choose 3 scoops from chocolate / vanilla / strawberry / salted caramel / mint choc chip blackcurrant / mango /lemon</i>	

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
<i>Vanilla/ Caramel/ Hazelnut/ Salted Caramel/ Black Forest/ Mint</i>	

AFTER DINNER DRINKS

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

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