



LUNCH MENU

TO SHARE

BREAD BASKET	3.00
NOCELLARA OLIVES	3.50
CAMEMBERT AU FOUR	14.95

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 LA PETIT POIS ET JAMBON	6.95
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Green pea and ham soup with a ham fritter

TERRINE DE JARRET DE JAMBON(GF*)	8.25
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Ham hock & pistachio terrine, pickled apple & English mustard dressing served toasted sourdough

TART TATIN AU OIGNON (VG)	6.95
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Red onion tart Tatin served with a dressed mixed salad

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

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

PLATS

CHRISTMAS CROQUE	7.95
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Roast Turkey & fresh cranberry sauce toasted sandwich with bechamel & cheese

BOXING DAY BAP	8.50
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Pigs in blankets, Brie de Meaux, bistro stuffing & spiced apple compote in toasted brioche

CROQUE MONSIEUR	7.50
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Toasted ham and Cheddar sandwich with béchamel, parsley and butter

CROQUE MADAME	8.50
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Toasted ham and Cheddar sandwich with béchamel, parsley and butter topped with fried egg

PIE OF THE DAY	12.95
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MEAT AND VEGAN OPTION AVAILABLE

Served with 2 sides.

Choose from fries/mash/salad/ vegetables

FISH OF THE DAY (GF)

Ask the server .

RUMP STEAK (GF)(DF*)	18.95
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8oz rump 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



BISTRO GAUTIER

AT THE AMBLE INN



DESSERTS

BROWNIE AU CHOCOLAT	7.50
<i>Chocolate orange brownie, clementines in orange syrup, chocolate crumb, sauce & ice cream</i>	
CRÈME BRÛLÉE (GF)	6.50
<i>Vanilla flavoured baked egg custard served with apple & cinnamon compote</i>	
TARTE AU CITRON	7.50
<i>Baked lemon tart with candied zest & minted crème fraîche</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>	

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