



BISTRO GAUTIER

AT THE AMBLE INN



À LA CARTE

TO SHARE

BREAD BASKET 3.00

CAMEMBERT AU FOUR 14.95

Whole 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 (VG*) 6.95

Green pea and ham soup with a ham fritter

SCALLOPS (GF) 14.95

Pan fried scallops, cauliflower puree, candied walnuts
& walnut butter

GOUGERE AU ROQUEFORT 7.50

Choux pastry filled with rich Roquefort cream &
bistro salad

TERRINE DE JARRET DE JAMBON (GF*) 8.25

Ham hock & pistachio terrine, pickled apple & English
mustard dressing served toasted sourdough

CALAMARS PANÉS 8.00

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

TARTE TATIN AU OIGNON (VG) 6.95

Red onion tart Tatin served with a dressed mixed
salad

SAUMON (GF) 8.50

Smoked salmon served on spinach pesto with
horseradish cream, avocado mousse and cherry
tomatoes

SALADE DE BETTERAVES, CHERVRE ET POIRE (V) 6.95

Roasted beetroot, goats cheese and pear salad with
beetroot crisps

PLATS

BALLONTINE DE DINDE 17.95

Boned and rolled Turkey leg & breast with a classic bread &
sage pork stuffing with a rich gravy served with fondant potato
and winter vegetables

BOEUF BOURGUIGNON 17.95

Classic braised beef casserole in a rich red wine & smoked
bacon sauce with baby onions & roasted mushrooms
served with garlic mash

POITRINE DE PORC 15.95

Slow roasted belly of pork, cauliflower cheese
croquettes with buttered kale & cider jus

POISSON DU JOUR 17.50

Ask the server for our fish of the day

MOULES À LA TOMATES (GF*) 15.95

Mussels braised in a saffron and tomato cream with
smoked, streaky bacon. Served with fries or bread (or
both if you like).

PITHIVIER AUX LEGUMES (VG*) 14.95

Sauteed leeks, shallots, potatoes & Roquefort cheese
in a crisp puff pastry with cauliflower puree

RISOTTO AUX CHAMPIGINONS (VG)(GF) 15.95

Creamy risotto of seasonal wild mushrooms &
Parmesan with truffle oil

CONFIT DE CANARD 17.95

Confit Duck leg on savoyarde potatoes, roasted
tomato and red onion with red wine sauce

SIRLOIN STEAK (GF)(DF*) 23.95

8oz sirloin steak chargrilled served with fries,
house salad, garlic butter and sauce of the day

BURGERS (GF*) 13.95

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

LEGUMES/SALADES

HOUSE SALAD (*VG) 4.00 POMMES FRITES 3.00

HARICOT VERT 4.00 BUTTERY MASH 4.00

TENDERSTEM BROCCOLI 4.00 GARLIC MASH 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 orange brownie, clementines in orange syrup, chocolate crumb, sauce & ice cream</i>	
GELEE DE BAIES MIXTES (GF, VG)	6.95
<i>Pomegranate & champagne jelly served with raspberry sorbet and vanilla biscuit crumb</i>	
CRÈME BRÛLÉE (GF)	6.95
<i>Vanilla flavoured baked egg custard served with apple & cinammon compote</i>	
TARTE AU CITRON	7.50
<i>Baked lemon tart with candied zest & minted crème fraiche</i>	
QUATRE-QUARTS GATEAU	6.50
<i>Vanilla and chocolate marble cake served with spiced white chocolate mousse & crème anglaise</i>	
BUCHE DE NOEL	7.50
<i>Chocolate coffee mousse wrapped in a Joconde sponge, centred with a dark chocolate set cream</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>	