



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 DU JOUR	6.95
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Ask the server for our soup of the day

SCALLOPS (GF)	14.95
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Pan fried scallops served pea puree and crispy bacon

TERRINE DE JARRET DE JAMBON(GF*)	8.25
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Ham hock terrine served with fig chutney and toasted
sourdough

QUICHE LORRAINE	7.50
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Bistro classic with bacon lardons & mature cheddar
served with mixed salad with French dressing

CALAMARS PANÉS	8.00
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Cajun fried crisp squid rings served with a lime &
garlic aioli

BRUSCHETTA (VG)	6.95
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Toasted sourdough with freshly chopped tomatoes,
red onions, olive oil, garlic and fresh coriander

PLATS

POULET CHASSEUR (GF)	14.95
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Braised chicken leg in a white wine, mushroom & tarragon
sauce served with new potatoes

BOEUF BOURGUIGNON (GF)	17.95
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Classic braised beef casserole in a rich red wine & smoked
bacon sauce with baby onions & roasted mushrooms
served with garlic mash

MOULES À LA TOMATES (GF*)	15.95
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Mussels braised in a saffron and tomato cream with
smoked, streaky bacon. Served with fries or bread (or
both if you like).

RISOTTO AUX CHAMPIGINONS (VG*)(GF)	15.95
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Creamy risotto of seasonal wild mushrooms & pumpkin
served with Parmesan* and truffle oil

POISSON DU JOUR	16.95
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Ask the server for our fish of the day

RUMP/SIRLOIN STEAK (GF)(DF*)	24.95
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8oz sirloin steak chargrilled served with fries, house salad,
grilled tomato and flat mushroom with 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

HOUSE SALAD (*VG)	4.00	POMMES FRITES	3.00
HARICOT VERT	4.00	BUTTERY 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 brownie served with vanilla ice cream and caramel sauce</i>	
CRÈME BRÛLÉE (GF)	6.50
<i>Vanilla flavoured baked egg custard with crunchy sugar topping</i>	
GELEE DE BAIES MIXTES (GF, VG)	6.95
<i>Champagne jelly served with blackcurrant sorbet and fresh fruits</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>	