



LUNCH MENU

TO SHARE

BREAD BASKET	3.00
NOCELLARA OLIVES	3.50
CAMEMBERT AU FOUR	14.95
<i>Baked French Camembert with garlic and thyme, served with baguette & house chutney</i>	
<i>Add topping</i>	
BACON & CRISPY SHALLOTS	+2.00
BLACK TRUFFLE AND HONEY	+2.00

ENTREES

SOUPE DU JOUR (VG)	6.95
<i>Ask the server for our soup of the day</i>	
TERRINE DE JARRET DE JAMBON(GF*)	8.25
<i>Ham hock terrine served with onion chutney and toasted sourdough</i>	
QUICHE LORRAINE	7.50
<i>Bistro classic with bacon lardons & mature cheddar served with mixed salad with tomato vinaigrette</i>	
CALAMARS PANÉS	8.00
<i>Cajun fried crisp squid rings served with a lime & garlic aioli</i>	
BRUSCHETTA (VG)	6.95
<i>Toasted sourdough with freshly chopped tomatoes, red onions, olive oil, garlic and fresh coriander</i>	

PLATS

CROQUE MONSIEUR	7.50
<i>Toasted ham and Cheddar sandwich with béchamel, parsley and butter</i>	
CROQUE MADAME	8.50
<i>Toasted ham and Cheddar sandwich with béchamel, parsley and butter topped with fried egg</i>	
PIE OF THE DAY	12.95
<i>Served with 2 sides.</i>	
<i>Choose from fries/mash/salad/ vegetables</i>	
POISSON DU JOUR	16.95
<i>Ask the server for our fish of the day</i>	
RISOTTO AUX CHAMPIGINONS (VG*)(GF)	15.95
<i>Creamy risotto of seasonal wild mushrooms & roasted butternut squash served with Parmesan and truffle oil</i>	
RUMP / SIRLOIN STEAK (GF)(DF*)	19.95 / 24.95
<i>8oz sirloin steak chargrilled served with fries, house salad, grilled tomato and flat mushroom with sauce of the day</i>	
BURGERS (GF*)	13.95
<i>Steak hache or chicken breast served in a toasted brioche bun with cheese, lettuce & tomato & house fries</i>	
ADD BACON	£2.00
ADD JALAPENOS	£1.00
ADD CHORIZO	£2.00
ADD FRIED ONIONS	£1.00
BEETROOT AND QUINOA BURGER (VG)	13.50
<i>In a vegan roll with sliced Sheese served with fries</i>	

LEGUMES/SALADES

POMMES FRITES	3.00
BUTTERY MASH	4.00
HOUSE SALAD (*VG)	4.00
HARICORT VERT	4.00



BISTRO GAUTIER

AT THE AMBLE INN



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 raspberry 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>	

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