



A

AMERSHAM *House*

DINNER A LA CARTE

### SMALL BITES

#### OLIVES *vg* 4

Harlequin olives in herbs <sup>86KCAL</sup>

#### BREAD BASKET *vg* 5

A mixture of bread from Nena's Bakery <sup>570KCAL</sup>

#### SPICED NUTS *vg* 4.5

Cashews, almonds, giant corn and chickpeas with sweet smoked paprika <sup>392KCAL</sup>

#### COURGETTE FRIES 5.5

Served with red pepper & harissa mayonnaise <sup>358KCAL</sup>

#### CHEESE GOUGÈRES *v* 4.5

Emmenthal baked choux pastries with a Dijon mustard dressing <sup>112KCAL</sup>

#### CHEESEBOARD 7.5

A selection of French cheeses served with a red onion jam & sourdough croûtes <sup>437KCAL</sup>

### STARTERS

#### CHICKEN LIVER PÂTÉ 8.5

Served with red onion jam & sourdough toast <sup>650KCAL</sup>

#### ROASTED SQUASH & CARROT SOUP *vg* 7

Truffle & parsley oil served with sourdough bread <sup>343KCAL</sup>

#### CALAMARI 9

Breadcrumbs served with Provençal mayonnaise <sup>606KCAL</sup>

#### CRAB ON TOAST 9.5

Crab, avocado, cucumber, capers, shallots & mayonnaise served on toasted multi-seed sourdough <sup>249KCAL</sup>

#### WARM BEETROOT SALAD *vg* 8.5

Black garlic dressing, rosemary croutons, endive & toasted pistachios <sup>454KCAL</sup>

#### CHARCUTERIE BOARD 9.5

Coppa ham, truffle saucisson, Bayonne ham, cornichons & toasted sourdough bread <sup>698KCAL</sup>

### BURGERS

#### CHEESEBURGER 16

6oz beef patty with cheddar, red onion jam & tomato served with skinny fries <sup>1457KCAL</sup>

*Add streaky bacon 1* <sup>154KCAL</sup>

#### VEGAN BURGER *vg* 15

Red onion jam, vegan cheese, vegan mayonnaise & tomato served with skinny fries <sup>1234KCAL</sup>

### MAINS

#### GRILLED HALF CHICKEN 16

Served with watercress, skinny fries & a sauce of your choice <sup>1015KCAL</sup>

#### BEEF BOURGUIGNON 18

6 hour slow-cooked beef, mushrooms & bacon lardons served with potato purée <sup>597KCAL</sup>

#### MUSHROOM RAGU LINGUINE *vg* 14

Pulled Fable™ mushrooms cooked in a tomato and red pepper sauce tossed in linguine with roasted vegetables <sup>882KCAL</sup>

#### GRILLED SEABREAM 16

Served with a red pepper beurre blanc & sautéed new potatoes <sup>700KCAL</sup>

#### ROAST PORK BELLY 17.5

Grilled Tenderstem broccoli & apple and thyme jus served with potato purée <sup>811KCAL</sup>

#### FISH & CHIPS 16

Haddock fried in a beer batter, skin on chips served with crushed peas & tartare sauce <sup>994KCAL</sup>

#### PESTO LINGUINE WITH GRILLED CHICKEN 14

Grilled chicken breast on a creamy basil pesto linguine with roasted courgettes, squash, tomatoes & parmesan <sup>1215KCAL</sup>

#### TABBOULEH *vg* 11

Roasted butternut squash & courgette, cauliflower harissa couscous, chickpeas, spinach & rocket topped with coconut yoghurt <sup>511KCAL</sup>  
*Add grilled chicken 5* <sup>192KCAL</sup>

#### BRITTANY FISH STEW 17

A traditional coastal stew from Brittany made from mussels, prawns, squid & sea bream in a tomato, white wine & chilli sauce served with sourdough bread <sup>582KCAL</sup>

#### CONFIT DUCK LEG 18

Braised red cabbage & gratin potatoes served with a bitter orange sauce <sup>696KCAL</sup>

#### FISH PIE 15.5

Haddock, prawns & salmon in a white wine & leek sauce topped with potato puree and a herb & cheese crust. Served with sautéed garlic greens <sup>773KCAL</sup>

### STEAKS

#### SIRLOIN 8oz 20

Served with skinny fries & watercress <sup>791KCAL</sup>

#### RIBEYE 8oz 22

Served with skinny fries & watercress <sup>1102KCAL</sup>

#### FILLET 7oz 28

Served with skinny fries & watercress <sup>726KCAL</sup>

*Upgrade your chips to triple cooked truffle chips for 1* <sup>133KCAL</sup>

### SAUCES

PEPPERCORN SAUCE *v* 3 <sup>114KCAL</sup>

BEARNAISE SAUCE *v* 3 <sup>245KCAL</sup>

WILD MUSHROOM *v* 3 <sup>112KCAL</sup>

GARLIC BUTTER *v* 2 <sup>106KCAL</sup>

BLACK GARLIC *v* 3 <sup>106KCAL</sup>

### SALADS

#### PULLED MUSHROOM MARKET SALAD *vg* 14

Pulled Fable™ mushrooms, avocado, roasted butternut squash, baby gem lettuce, hazelnuts, pomegranate seeds & French Beans <sup>1114KCAL</sup>

#### TUNA NIÇOISE 17

Grilled Yellow Fin Tuna steak, French beans, anchovies, cherry tomatoes, baby gem, new potatoes, olive tapenade, soft boiled egg & mustard vinaigrette <sup>669KCAL</sup>

### SIDES

#### SKINNY FRIES *vg* 4 <sup>204KCAL</sup>

#### TRIPLE COOKED TRUFFLE CHIPS *vg* 5 <sup>337KCAL</sup>

#### GRATIN POTATOES *v* 4.5

With Comté cheese & thyme <sup>226KCAL</sup>

#### TOMATO & PESTO SALAD *v* 4.5 <sup>168KCAL</sup>

#### GREEN SALAD *vg* 4.5 <sup>59KCAL</sup>

#### SAUTÉED GARLIC VEGETABLES *vg* 4.5

French beans, Chantenay carrots, Tenderstem broccoli <sup>157KCAL</sup>

#### SAUTÉED BABY POTATOES *vg* 4.75

With spring onion & tarragon <sup>250KCAL</sup>

#### MINTED PEAS *v* 4.5

With lettuce and onions <sup>143KCAL</sup>

All of our sourdough bread is delivered from Nena's Bakery daily

V = Vegetarian VG = Vegan

We are cashless, apologies for any inconvenience this may cause. An optional gratuity of 10% will be added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. Allergens: We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens. Meat & fish dishes may contain small bones.

Scan to view our menus with calorie information

