



A

AMERSHAM *House*

A LA CARTE
GLUTEN FREE

SMALL BITES

OLIVES *vg* 4

Harlequin olives in herbs 86KCAL

SPICED NUTS *vg* 4.5

A mixture of cashews, almonds, giant corn and chickpeas with sweet smoked paprika 392KCAL

STARTERS

CHICKEN LIVER PÂTÉ 8.5

Served with red onion jam & toasted gluten free bread 457KCAL

ROASTED SQUASH & CARROT SOUP *vg* 7

Truffle & parsley oil, toasted gluten free bread 291KCAL

CRAB ON TOAST 9.5

Crab, avocado, cucumber, capers, shallots & mayonnaise on toasted gluten free bread 196KCAL

CHARCUTERIE BOARD 9.5

Coppa ham, truffle saucisson, Bayonne ham, pickles & toasted gluten free bread 505KCAL

WARM BEETROOT SALAD *vg* 8.5

Black garlic dressing, endive, toasted pistachios & gluten free toast 428KCAL

SALADS

MARKET *vg* 12

Avocado, roasted butternut squash, baby gem lettuce, hazelnuts, pomegranate seeds & French beans 737KCAL
Add *grilled chicken breast* 5 192KCAL

TUNA NIÇOISE 17

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

DESSERTS

CRÈME CARAMEL *v* 7

Traditional set vanilla pod custard with dark caramel & cream 304KCAL

COUPE NOIR *v* 6

Vanilla ice cream with warm chocolate sauce 407KCAL

MAINS

GRILLED HALF CHICKEN 16

Served with watercress, skinny fries & a sauce of your choice 1015KCAL

BEEF BOURGUIGNON 18

6 hour slow-cooked beef, mushrooms, bacon lardons served with potato purée 597KCAL

MUSSELS & CHIPS 15

Shetland mussels in a white wine cream sauce with skinny fries 786KCAL

GRILLED SEABREAM 16

Served with a red pepper beurre blanc & sautéed new potatoes 700KCAL

ROAST PORK BELLY 17.5

Grilled Tenderstem broccoli, apple and thyme jus served with potato purée 811KCAL

CHICKEN CLUB SANDWICH 12

Grilled chicken breast, avocado, streaky bacon, tomato & dijon mustard on toasted gluten free bread served with green salad 780KCAL or skinny fries 957KCAL

TABBOULEH *vg* 11

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

BRITTANY FISH STEW 17

A traditional coastal stew from Brittany. Mussels, prawns, squid & sea bream in a tomato, white wine & chilli sauce served with toasted gluten free bread 533KCAL

CONFIT DUCK LEG 18

Braised red cabbage, gratin potatoes served with a bitter orange sauce 696KCAL

FISH PIE 15.5

Haddock, prawns, salmon in a white wine & leek sauce topped with potato puree. Served with sauteed garlic vegetables 773KCAL

STEAKS

MINUTE STEAK 16

Served with garlic butter, skinny fries & rocket 592KCAL

SIRLOIN 8oz 20

Served with skinny fries & watercress 791KCAL

RIBEYE 8oz 22

Served with skinny fries & watercress 1102KCAL

FILLET 7oz 28

Served with skinny fries & watercress 726KCAL

Upgrade your chips to triple cooked truffle chips for 1 133KCAL

SAUCES

PEPPERCORN SAUCE 3 114KCAL

BEARNAISE SAUCE *v* 3 245KCAL

WILD MUSHROOM *v* 3 112KCAL

GARLIC BUTTER *v* 2 106KCAL

BLACK GARLIC *v* 3 106KCAL

SIDES

SKINNY FRIES *vg* 4 204KCAL

TRIPLE COOKED TRUFFLE CHIPS *vg* 5 337KCAL

GRATIN POTATOES *v* 4.5

With Comté cheese & thyme 226KCAL

TOMATO & PESTO SALAD *v* 4.5 168KCAL

GREEN SALAD *vg* 4.5 59KCAL

SAUTÉED GARLIC VEGETABLES *vg* 4.5

French beans, Chantenay carrots, Tenderstem broccoli 157KCAL

SAUTÉED BABY POTATOES *vg* 4.75

With spring onion & tarragon 250KCAL

MINTED PEAS *v* 4.5

With lettuce and onions 143KCAL

CHEESE BOARD 7.5 for one

Selection of French cheeses, red onion jam, toasted gluten free bread 656KCAL

ICE CREAM & SORBET *v* (*vg* option) 5.5

Choose from chocolate, vanilla or strawberry ice cream, vegan vanilla ice cream, lemon sorbet or raspberry sorbet

229KCAL (vg 118KCAL)

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

