



A

AMERSHAM *House*

DINNER SET MENU

GLUTEN FREE



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2 COURSES 18.95 / 3 COURSES 22.95

STARTERS

ROASTED SQUASH & CARROT SOUP *vg*

Truffle & parsley oil served with toasted gluten free bread ^{291KCAL}

CHARCUTERIE BOARD

Coppa ham, truffle saucisson, Bayonne ham & cornichons

served with toasted gluten free bread ^{505KCAL}

WARM BEETROOT SALAD *vg*

Black garlic dressing, endive, toasted pistachios & toasted gluten free bread ^{428KCAL}

MAINS

MINUTE STEAK (*Upgrade to RIBEYE 8oz +5*)

Served with garlic butter, skinny fries & rocket ^{592KCAL}

MUSSELS & CHIPS

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

GRILLED CHICKEN BREAST

Served with braised red cabbage, gratin potatoes & a thyme jus ^{583KCAL}

DESSERTS

CRÈME CARAMEL *v*

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

ICE CREAM & SORBET *v (vg option)*

With wafer biscuits ^{229KCAL (vg 118KCAL)}

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

CHEESEBOARD

A selection of French cheeses served with red onion jam & toasted gluten free bread ^{656KCAL}

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

