



A

**AMERSHAM** *House*

**LUNCH 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>

#### CHARCUTERIE BOARD 9.5

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

### SANDWICHES

#### WELSH RAREBIT TOASTED SANDWICH 12

A toasted cheese & ham sandwich on sourdough bread with a Guinness & mustard sauce served with skinny fries <sup>798KCAL</sup> or a green salad <sup>624KCAL</sup>

#### CHICKEN CLUB TOASTED SANDWICH 12

Grilled chicken breast, avocado, streaky bacon, tomato & Dijon mustard on sourdough bread served with either a green salad <sup>830KCAL</sup> or skinny fries <sup>1008KCAL</sup>

#### OPEN PULLED MUSHROOM & PESTO TOASTED SANDWICH *vg* 12

Pulled Fable™ mushrooms, creamy pesto and cherry tomatoes on toasted multi-seed sourdough bread served with either a green salad <sup>750KCAL</sup> or skinny fries <sup>921KCAL</sup>

#### 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>

### STARTERS

#### CHICKEN LIVER PÂTÉ 8.5

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

#### CALAMARI 9

Breadcrumbs squid with a Provençal mayonnaise <sup>606KCAL</sup>

#### CRAB ON TOAST 9.5

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

#### WARM BEETROOT SALAD *vg* 8.5

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

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

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

### MAINS

#### MINUTE STEAK 16

Served with skinny fries, rocket & garlic butter <sup>592KCAL</sup>

#### BEEF BOURGUIGNON 18

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

#### GRILLED HALF CHICKEN 16

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

#### GRILLED SEABREAM 16

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

#### FISH PIE 15.5

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

#### MUSSELS & CHIPS 15

Shetland mussels in a white wine cream sauce with skinny fries <sup>786KCAL</sup>

#### FISH & CHIPS 16

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

#### PESTO LINGUINE WITH GRILLED CHICKEN 14

Grilled chicken breast on a creamy basil pesto linguine with roasted courgettes, squash, tomatoes & parmesan <sup>1255KCAL</sup>

#### QUICHE LORRAINE 14

A traditional French egg, cheese & bacon tart served with a green salad & skinny fries <sup>1109KCAL</sup>

### SALADS

#### MARKET *vg* 12

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

#### CHICKEN CAESAR SALAD 15

Grilled chicken breast, baby gem, streaky bacon, soft boiled egg, anchovies, Caesar dressing & rosemary sourdough croutons <sup>902KCAL</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>

#### SAUCES

Peppercorn 3 <sup>114KCAL</sup>, Bernaise 3 <sup>245KCAL</sup>, Wild Mushroom 3, <sup>112KCAL</sup> Garlic Butter 2 <sup>106KCAL</sup>

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

