

PLEASE ORDER + PAY FROM YOUR TABLE

# THE GROCER AT 15

Our sourdough is baked at our micro bakery, its slowly fermented over three days, made from Artisan grade flour from Shipton Mill, handmade and baked fresh every day. No additives or improvers, just natural ingredients, pick up a loaf from The Grocer at 2!



## BREAKFAST

- Toasted sourdough with cultured butter  
[Add London Borough jam or marmalade] - V
- Boiled eggs + sourdough buttered soldiers - V
- Grocer bacon sandwich with homemade tomato chutney  
[Add a fried egg]
- Toasted banana bread with butter - V  
[Add greek yoghurt + blueberries]

Granola, greek yoghurt, banana, blueberries + pomegranate seeds drizzled with honey - N/V

Banana pancakes + blueberries with yoghurt, maple syrup + flaked almonds - N/V

Bagel with smoked salmon, cream cheese, cucumber + lemon

Coddled eggs, soft boiled egg in a jar, buttery sweet potato, chorizo jam, crispy onions, sourdough soldiers

## PASTRIES

Freshly baked by our bakers every morning

Croissant - V

Pain au chocolat - V

Pain au raisin - V

Almond croissant - N/V

## ON TOASTED SOURDOUGH

Avocado, feta, cherry tomatoes, chilli, lime + pumpkin seeds - V  
[Add a fried egg]

Chestnut mushrooms + parmesan  
[Add a fried egg]

Tuna mayo, avocado + mango chutney

Halloumi, avocado + tomato chutney - V

Burrata, cashew nut pesto, heritage tomatoes + olives - N/V

Chorizo sausages, fried eggs + tomato chutney

## SEASONAL SALADS

4.15  
[5.15] Served from 11:30am

8.50 Small plate - choice of 3 salads  
Large plate - choice of 4 salads

8.50  
[10.50] Roasted aubergine, garlic yoghurt, za'atar + pomegranate seeds - S/GF/V

6.50  
[8.50] Chargrilled broccoli, chilli, ginger, garlic + soy - GF/VE

8.50 Basmati rice, chickpeas, currants, cashew nuts, coriander + parsley - N/GF/VE

9.50 Butter bean with preserved lemon, chilli, herb oil - GF/VE

10.50 Roasted butternut squash & red onion, tahini, za'atar - GF/VE/N

13.50 Add to salad plate

Avocado

Chorizo sausages

Poached chicken

Tuna mayo

## TOASTIES

Served with homemade chutney

English ham + Godminster vintage organic cheddar

Panko aubergine, halloumi, kimchi - V

Roasted red pepper, avocado + cashew nut pesto - N/VE

Tuna mayo + Godminster vintage organic cheddar

Poached chicken, cucumber + red onion, peanut dressing - N

## SOUP

Seasonal homemade soup served with toasted sourdough

Check our board for additional weekly specials

## JUICE + COLD DRINKS

Fresh orange/apple 5.75

Carrot, apple, lime + ginger 5.75

Passionfruit, apple + lemon 5.75

Apple, celery, cucumber, ginger, lemon + mint 5.75

Posh Pops sparkling strawberry + rhubarb 4.00

Posh Pops sparkling pear + elderflower 4.00

Posh Pops sparkling plum + cherry 4.00

Posh Pops sparkling sloe + rose lemonade 4.00

Posh Pops cloudy lemonade 4.00

Momo Kombucha - ask your server for flavours 4.50

## CAKES

Pistachio + olive oil - N/GF/V 5.75

Coffee + walnut - N/V 5.75

Carrot + walnut - N/V 5.75

Chocolate Guinness - V 5.75

Courgette + lime N/V 5.75

Matcha + lemon marble cake - VE 4.20

Jaffa orange N/GF/V 4.20

Sea salt brownie - GF/V 4.20

Pastel de nata - V 3.15

Oat + chocolate cookies 3.80

WHY NOT VISIT OUR FABULOUS FOOD STORE, THE GROCER AT 2  
Find us at 2 Whielden Street  
Old Amersham, HP7 0HP

V - Vegetarian | VE - Vegan | N - Nuts | GF - Gluten Free | S - Sesame Gluten free bread available  
For additional allergen information, please ask a member of our team

OUR KITCHEN CLOSSES AT 4PM & 3:30PM ON SUNDAYS | CARD PAYMENTS ONLY  
10% discretionary service charge will be added | 20% VAT applicable to dine-in