

APERITIFS

CHEESE BOARD Brie de meaux, blue cheese, goat cheese & bread £12.5	CHARCUTERIE BOARD Prosciutto, saucisson, pates, pickles & bread £12.5 Extra Foie Gras £5	SAUCISSONS Served with pickles and bread £9.50	MIXED PLATTER Selection of cheese, charcuterie, salad & bread £13.5	CAMEMBERT Baked camembert with bread & salad £9 Extra charcuterie £4
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LES TARTINES — Open faced sandwiches

HOT— Chaudes

BRIE DE MEAUX	£6.95
Brie de meaux, hazelnut, honey	
GOAT CHEESE & HONEY	£7.3
Goat cheese, acacia honey, blueberry	
MOZZARELLA	£8.5
Mozzarella, tomatoes, pesto, fresh basil	
3 CHEESE & PEARS	£8.5
Mozzarella, fourme d'ambert, goat cheese & pears	
DUCK CONFIT	£11
Duck confit, apple, spring onions	

MAIN SALADS

GOAT CHEESE SALAD.....	£10.75
Mixed salad, melted goat cheese on toast cherry tomatoes, seeds, blueberry	
JAMBON CRU SALAD	£11.5
Mixed salad, cured ham, cherry tomatoes, sun dried tomatoes, ricotta, blueberry, hazelnut	
SMOKED SALMON SALAD	£13
Mixed salad, smoked salmon, avocado, red onions, cherry tomatoes	
DUCK CONFIT SALAD	£13.75
Mixed salad, duck confit, apple, cherry tomatoes, red onions	

SWEET TARTINE

TARTINE BUTTER & JAM	£3
TARTINE NUTELLA	£3.75
TARTINE BANANA & NUTELLA	£4.5

COLD — Froides

FRESH GOAT CHEESE	£4.9
Fresh goat cheese, thyme, fresh garlic, olive oil	
AVOCADO & BEETROOT HUMMUS	£7.2
Sesame seeds, shia seeds, olive oil	
RILLETTES	£6.75
Duck pate, pickles, green salad	
ANCHOVY	£6.75
Anchovies, tomatoes, fresh garlic, spring onions	
JAMBON CRU	£8
Cured ham, ricotta, cherry tomato, pine nuts, fresh garlic	
SMOKED SALMON	£10.5
Smoked salmon, ricotta cheese, lemon, dill capers, spring onion	
FOIE GRAS	£13
Duck foie gras, green salad, onion confit	

SIDES

SOUP of THE DAY	
Homemade soup prepared with seasonal vegetables	
£4.5	
HOUSE SALAD	
Mixed seasonal green salad	
£3.5	

HOMEMADE DESSERTS

ANTOINETTE'S CHOCOLATE CAKE	£4.5
LEMON TART	£4.5
APPLE CRUMBLE	£4.5
CARAMEL & HAZELNUT TART	£5
CAKE OF THE DAY	£4.5

MENU of THE DAY

12PM-3PM

WEEKDAYS ONLY

SOFT DRINK of
YOUR CHOICE

+

TARTINE of THE DAY

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SOUP of THE DAY
or GREEN SALAD

£9.95

ANTOINETTE'S CROQUE MONSIEUR

Ham, cheese and onion confit
served on
grilled sourdough bread
£8.75

PRE-THEATRE MENU

12PM-7PM

SOFT DRINK of YOUR CHOICE

+

TARTINE of YOUR CHOICE
Mozzarella, Rillettes Or Anchovy

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SOUP of THE DAY
or GREEN SALAD

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DESSERT of
YOUR CHOICE

£16

SOFT DRINKS

COFFEE

ESPRESSO.....	£2.2
BABYCCINO	£2
DOUBLE ESPRESSO.....	£2.6
ESPRESSO MACCHIATO	£2.5
AMERICANO	£2.8
CAPPUCCINO	£3
LATTE	£3
FLAT WHITE	£3.2
MOCHA	£3.25
HOT CHOCOLATE	£3.2
CHAI LATTE TEA	£3.75

TEA

ENGLISH BREAKFAST TEA/EARL GREY	£3
MARIAGE FRÈRES TEA	£3.4
French Breakfast , Jasmin Tea, Darjeeling, Marco Polo-Black Tea, Rooibos-bourbon vanille, Milky Blue	
CAMOMILLE	£3
PEPPERMINT.....	£3

EXTRAS

Extra coffee shot	£0.5	Marshmallows	£0.5
Soya milk	£0.5	Whipped cream	£0.5
Sirop.....	£0.5	Honey	£0.5

STILL WATER 33cl/75cl.....	£2/£3
PERRIER 33cl	£2.7
SAN PELLEGRINO 75cl	£3.5
COKE / DIET / ZERO 33cl	£3
SIROP MONIN	£2
Mint, Grenadine, Hazelnut, Caramel & Vanilla	
LIPTON ICED TEA 33cl	£3
FROBISHERS JUICE 25cl	£3.5
Apple, Pineapple, Blumleberry	
FRESH ORANGE JUICE	£3.5
VICTORIAN LEMONADE	£3.5
ELDERFLOWER LEMONADE....	£3.5

WINES

ROSÉ

12.5cl/75 cl

SABLE DE CAMARGUE
Cheval Gris de Gris.....£5.5/£28

PROVENCE
Rimo from Rimauresque.....£6.5/£32

BANDOL
Domaine Lafran Veyrolles
Organic £39 |

WHITE

12.5cl/75 cl

CHENIN BLANC
La lisse soie d'Ivoire £24 |

VIIGNIER
Domaine de Vedilhan £26 |

RIESLING
Turckheim Vieilles Vignes £5.5/£28 |

MACON
Clôs St Pierre £6/£30 |

COSTIERES DE NIMES
Chateau L'Ermitage..... £32 |

PETIT CHABLIS
Domaine de la Motte..... £34 |

SANCERRE
Domaine du Pré Semelé £7.5/£36 |

CHABLIS Premier Cru
Domaine de la Motte Beauroy..... £39 |

RED

12.5cl/75 cl

MALBEC
Les volets £5/£25 |

CÔTES DU RHONE
Les Côteaux £5.5/£26 |

ST CHINIAN
Clos Bagatelle 'A l'Origine'..... £27 |

CORBIERES
Château Coulon, Organic £31 |

BORDEAUX
Château Calvimont Graves £7/£34 |

CROZES HERMITAGE
Cave de Tain £34 |

GIGONDAS
Domaine de la haute Marone...7.5 £36 |

CHATEAUNEUF-DU-PAPE
Grande Réserve Papale £42 |

CÔTES DE NUITS
Pierre Bourrée £43 |

DESSERT WINE

MONBAZILLAC
Glass £6,5 || Bottle 50cl | £26 |

CHAMPAGNE

LALLIER GRAND CRU
GRANDE RESERVE
Bottle 37.5cl - £26
75cl - £49

HOUSE WHITE

Glass 12.5cl £5 || Carafe 45cl | £15.5 |

HOUSE RED

Glass 12.5cl £4.75 || Carafe 45cl | £14.5 |

**BOMBAY
GIN TONIC**

£6/£8.5

RICARD

£3

**APEROL
SPRITZ**

£8

**PROSECCO
LE DOLCI
COLLINE**

£7/£29

**BEER
VEDETT**

— 33cl—

£5

**BEER
VEDETT IPA**

— 33cl—

£5.5