

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

SUMMER MENU

APERITIF

<i>Nocellara olives or homemade spicy cashew nuts</i>	£ 4
<i>Saucisson & gherkins, sourdough bread and butter</i>	9.5
<i>Selection of charcuterie or cheese (supplement foie gras +5)</i>	14
<i>Mixed platter of charcuterie & cheese</i>	14

SOUP

<i>Soup of the day served with bread & butter</i>	6.5
<i>French onion soup with emmental toast</i>	9

ENTREES

<i>Chilled tomato San Marzano gazpacho with goat cheese mousse & croutons</i>	9.5
<i>Asparagus wrapped with pancetta, béarnaise sauce</i>	11
<i>Creamy buratta with jambon cru, rocket salad and peach</i>	13
<i>Smoked salmon served with toasted sourdough bread</i>	13
<i>Foie gras with fresh figs, mix leaves salad with toasted sourdough bread</i>	14

MAIN

<i>Roasted cauliflower steak with chickpeas salad & roasted red pepper sauce VG</i>	17
<i>Lamb navarin served with baby potatoes and chantenay carrots</i>	18
<i>Marinated bavette steak with new persillade potatoes & French green beans</i>	19
<i>Free range chicken suprême with celeriac remoulade and crushed baby potatoes</i>	19
<i>Panko crusted cod with frisée salad, fennel & orange</i>	22
<i>Rib-eye steak served with French fries & béarnaise sauce</i>	24

SALADS

<i>Goat cheese salad with golden beetroot, fresh leaves, walnuts V</i>	9/13
<i>Nicoise Salad with tuna, egg, green bean, tomatoes, black olives</i>	14
<i>Roasted Chicken Caesar salad</i>	14

CROQUES

<i>Croque Monsieur or Croque Madame, mixed leaves</i>	10/11.5
<i>Croque forestier, mixed leaves V (with egg on top +1.5)</i>	9.75/11.25

SIDES

<i>House mixed salad</i>	4
<i>French fries</i>	4.5
<i>Tenderstem Broccoli</i>	6
<i>French green beans</i>	6

WEEKDAY LUNCH ONLY

<i>Quiche of the day served with green salad</i>	8.5
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HOMEMADE DESSERTS

	£
Antoinette's chocolate cake GF	6
Cherry clafoutis	6
Lavender crème brûlée	6
Rhubarb and almond tart	6.5
Fraisier	6.5
Cake of the Day (Ask the waiter for details)	6.5
-Add a scoop of ice cream with your dessert +2.5	

PASTRIES AND BISCUITS

Check our deli for nice pastries and homemade biscuits

ICE CREAM AND SORBET

Chocolate	3.5
Vanilla	5
Rum Raisin	5
Strawberry	17
Raspberry sorbet	
Lemon sorbet	

DESSERT WINE AND DIGESTIFS

Monbazillac Château Grange-Neuve	Cognac Hine VSOV Rare £12
glass 12,5cl £7.5	Armagnac Darroze 840 £13
bottle 50cl £29	Calvados Père Magloire £12
Port Red Dows 2016 7,5cl £6	Green Chartreuse £10
Port Graham 1040 7,5cl £8	Jet 27 £9

Glass of Champagne Ayala brut majeur £13 (12.5cl)