

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

WINTER MENU

APERITIF

	£
<i>Nocellara olives or spicy cashew nuts</i>	3
<i>Saucisson and 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 and cheese</i>	14
<i>Baked Camembert (supplement charcuterie +5)</i>	13.5

SOUP

<i>Soup of the day served with bread and butter</i>	6.5
<i>French onion soup with emmental toast</i>	8.5

ENTREES

<i>Pate de Campagne, served with mixed leaves, bread and gherkins</i>	7
<i>Snails from Burgundy in garlic and parsley butter 6/12</i>	8.5/14
<i>Pan-fried king prawns with garlic butter</i>	11
<i>Foie gras on toast</i>	14
<i>Smoked Salmon served with toasted sourdough and butter</i>	11

MAIN

<i>Mushroom risotto with parmesan and truffle oil</i>	13
<i>Corn fed chicken supreme with pommes puree, broccoli and mushroom sauce</i>	16
<i>Bavette steak, pommes persillade, broccoli with green pepper sauce</i>	17
<i>Confit leg of duck with pomme purée, cheery tomatatoes and red wine sauce</i>	17
<i>Roasted seabream, crushed potatoes with capers, tomatoes, and virgin sauce</i>	19
<i>Rib-eye steak served with French fries and Bearnaise sauce</i>	22

SALADS

<i>Toasted Goat cheese with mixed leaves, cherry tomatoes and blueberries V</i>	12
<i>Smoked salmon with mixed leaves, avocado, red onion and cherry tomatoes</i>	14
<i>Duck confit with mixed leaves, apple and red onions</i>	15

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
<i>Tenderstem Broccoli</i>	5.5
<i>Homemade pommes purée</i>	4.5

LUNCH ONLY

<i>Quiche of the day served with green salad</i>	9
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For any allergen requirements please ask your waiter | An optional 12.5% service charge will be added to your bill

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HOMEMADE DESSERTS

		£
<i>Homemade Brioche from the deli</i>	<i>from</i>	3.5
<i>Antoinette's chocolate cake</i> GF		5
<i>Apple Crumble</i>		5
<i>Lemon Tart</i>		5.5
<i>Hazelnut and caramel tart</i>		5.5
<i>Paris-Brest</i>		6.5
<i>-Add a scoop of ice cream with your dessert +2.5</i>		

ICE CREAM AND SORBET

<i>Chocolate</i>		3.5
<i>Vanilla</i>		5
<i>Rum Raisin</i>		5
<i>Strawberry</i>		5
<i>Raspberry sorbet</i>		5
<i>Lemon sorbet</i>		5

DESSERT WINE

<i>Monbazillac Château Grange-Neuve</i>	
<i>glass 12,5cl £7.5</i>	
<i>bottle 50cl £27</i>	
<i>Port Red Dows 7,5cl £6</i>	

Glass of Champagne Ayala brut majeur £12.5 (12.5cl)
A great selection of digestifs and cocktails are also available