

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

AUTUMN MENU

TO SHARE

MIXED OLIVES GF/VE	4.5
HOMEMADE SPICY CASHEW NUTS V OR SALTED ROASTED ALMONDS V	4
SAUCISSON & GHERKINS, SOURDOUGH BREAD & BUTTER	11
SELECTION OF CHEESE, QUINCE, FRUIT BREAD & BUTTER V	19
SELECTION OF CHARCUTERIE, MIXED SALAD, BREAD & BUTTER	18
MIXED PLATTER OF CHEESE & CHARCUTERIE, WITH MIXED SALAD, BREAD & BUTTER	19
+ADD A SLICE OF TERRINE WITH YOUR SELECTION OF CHEESE OR CHARCUTERIE	7

STARTERS

SOUP OF THE DAY SERVED WITH BAGUETTE & BUTTER V	8
TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST	11
MACKEREL RILLETES, PICKLED ONIONS, SOURDOUGH BREAD	10
TERRINE DE CAMPAGNE, CORNICHONS, PICKLED ONIONS, GRAPE MUSTARD GF	12
BEEF TARTARE, EGG YOLK, BAGUETTE	14
PAN FRIED SCALLOPS, LEMON BUTTER, PARSLEY AND BREAD CRUMBS	16
HERITAGE BEETROOT SALAD, GOATS CURD, HAZELNUTS, HONEY DRESSING V/GF	9.5
6/12 ESCARGOTS DE BOURGOGNE, GARLIC BUTTER, BAGUETTE	10/16

SALADS

SALAD LYONNAISE, CRISPY LARDONS, FRISEE SALAD, CROUTONS, POACHED EGG	17
CLASSIC CHICKEN CAESAR SALAD, BOILED EGG, CROUTONS, ANCHOVIES, PARMESAN	18

MAINS

CROQUE MONSIEUR / CROQUE MADAME SERVED WITH MIXED SALAD	13/15
CROQUE FROMAGE (WITH AN EGG +2) V	12.5
ROASTED HISPI CABBAGE, CASHEW AND HARRISSA VE	18
BEEF BAVETTE, FRITES, PEPPERCORN SAUCE	22
PAN FRIED COD, GIROLLES, CHIVES BEURRE BLANC GF	27
CLASSIC BEEF TARTARE, SERVED WITH BAGUETTE & FRIES	24
CORNFED CHICKEN FORESTIER, MASHED POTATO, CREAMY JUS	24
CONFIT DUCK LEG, PUY LENTILS, CARROTS, RED WINE JUS GF	24
CHATEAUBRIAND, SAUTEED POTATOES, PEPPERCORN SAUCE (DINNER ONLY) GF	35
CATCH OF THE DAY - PLEASE ASK THE WAITER FOR INFORMATION	MP

SIDES

BREAD AND BUTTER V (GLUTEN FREE BREAD AVAILABLE ON REQUEST)	3
FRENCH FRIES VE	5
HOUSE MIXED SALAD GF/VE	5
SEAWEED BUTTER POTATOES GF/V	6
TENDERSTEM BROCCOLI GF/V	6
ROASTED CARROTS GF/V	6
TRUFFLE PARMESAN FRIES GF	8

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER
 AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
VE : VEGAN - V : VEGETARIAN - GF : GLUTEN FREE

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GLASS OF CHAMPAGNE AYALA BRUT MAJEUR £14.5

HOMEMADE DESSERT

ANTOINETTE'S CHOCOLATE CAKE V/GF	7
APPLE CRUMBLE V	7
CRÊME BRULÉE V	7
LEMON MERINGUE TART V	7
CAKE OF THE DAY	8
TART OF THE DAY	8
ADD A SCOOP OF ICE CREAM TO YOUR DESSERT	2.5

PLEASE SEE THE DELI COUNTER FOR OUR DAILY SMALL CAKES AND PASTRIES

ICE CREAM & SORBET 1 SCOOP 4 / 2 SCOOPS 6 / 3 SCOOPS 8

CHOCOLATE V / GF
VANILLA V / GF
RUM RAISIN V / GF
CARAMELITA CARAMEL V / GF
STRAWBERRY V / GF
PISTACHIO V / GF
RASPBERRY SORBET VE / GF
LEMON SORBET VE / GF

DESSERT WINE

MONBAZILLAC CHÂTEAU GRANGE-NEUVE	
- GLASS 12,5CL	8
- BOTTLE 50CL	29
DOWS RED PORT 7,5CL	6
FONSECA 10YO TAWNY PORT 7,5CL	8

DIGESTIVES

GET 27 (MINT LIQUOR)	9
COINTREAU	9
GRAND MARNIER	10
GREEN CHARTREUSE	10
LOUIS ROQUE LA VIEILLE PRUNE	12
COGNAC HINE VSOP RARE	12
CALVADOS PÈRE MAGLOIRE	12
ARMAGNAC DARROZE 8YO	13
DELAMAIN XO COGNAC FROM MAGNUM	30

PLEASE SEE THE DRINKS MENU FOR THE FULL LIST

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