

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

AUTUMN MENU

TO SHARE

NOCELLARA OLIVES V / VE	4
HOMEMADE SPICY CASHEW NUTS V OR SALTED ROASTED ALMOND V	4
SAUCISSON & GHERKINS, MIXED SALAD, SOURDOUGH BREAD & BUTTER	9.5
SELECTION OF CHEESE V OR CHARCUTERIE, CHUTNEY, MIXED SALAD, BREAD & BUTTER	14
MIXED PLATTER OF CHEESE & CHARCUTERIE, WITH MIXED SALAD, BREAD & BUTTER	15
+ADD EXTRA FOIE GRAS WITH YOUR SELECTION OF CHEESE OR CHARCUTERIE	6

STARTERS

SOUP OF THE DAY SERVED WITH BREAD & BUTTER	6.5
TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST	9
CREAMY OYSTER MUSHROOM "VOL AU VENT", MIXED LEAVES V	10.5
HOMEMADE GRAVLAX SALMON, PICKLED ONION, CAPERS AND RADISH GF	13
THE CLASSIC PRAWN COCKTAIL, ICEBERG LETTUCE, GRAPEFRUIT SEGMENTS GF	13.5
BALLOTINE OF FOIE GRAS, HOMEMADE BRIOCHE, CARAMELISED ONION	15
PANFRIED SCALLOPS A L'ESCABECHE GF	16

SALADS

CHICKEN CEASAR SALAD	15
SOUTHWEST WARM GOAT CHEESE SALAD, SMOKED DUCK BREAST, BAYONNE HAM, ROASTED NEW POTATOES, GREEN BEANS, CHERRY TOMATOES AND HONEY	18.5

MAINS

CROQUE MONSIEUR / CROQUE MADAME SERVED WITH MIXED SALAD	10,5 / 12
CROQUE GOAT CHEESE AND PIPERADE V	12
VEGAN MUSHROOM RISOTTO "VERT" ROCKET VE/GF	16
MARINATED BEEF BAVETTE, FRENCH FRIES & BÉARNAISE SAUCE GF	20
SLOW COOKED PORK BELLY, PUY LENTILS, BABY CARROTS AND ESCAROLE	21
BRAISED OX CHEEK WITH NEW POTATOES GF	22
CORNISH COD WITH MUSSELS AND SAFRAN VELOUTE AND ROMANESCO BROCCOLI GF	24
CHATEAUBRIAND SERVED WITH RATTE POTATOES, SPINACH AND GREEN PEPPER SAUCE	26

SIDES

BREAD AND BUTTER (GF BREAD AVAILABLE ON REQUEST)	2.5
FRENCH FRIES	4
HOUSE MIXED SALAD GF / VE	4.5
TENDERSTEM BROCCOLI GF / VE	6
SAUTEED SPINACH WITH SHALLOTS IN WHITE WINE GF	6
BRAISED FENNEL WITH THYME AND TOMATO VE / GF	6.5

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 (12.5CL)

HOMEMADE DESSERT

ANTOINETTE'S CHOCOLATE CAKE GF / V	6.5
NORMANDY TART WITH VANILLA CHANTILLY V	6.5
COCONUT FLAN V	6.5
VANILLA CRÈME BRÛLÉE GF / V	6.5
PARIS-BREST	7.5
CAKE OF THE DAY	6.5
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 3.5 / 2 SCOOPS 5.5 / 3 SCOOPS 7

CHOCOLATE	
VANILLA	
RUM RAISIN	
STRAWBERRY	
PISTACHIO	
RASPBERRY SORBET VE / GF	
LEMON SORBET VE / GF	
PASSION FRUIT & MANGO SORBET VE / GF	

DESSERT WINE

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

DIGESTIVES

JET 27	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

PLEASE SEE THE DRINKS MENU FOR THE FULL LIST

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