

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

SUMMER MENU

TO SHARE

NOCELLARA OLIVES VE	4
HOMEMADE SPICY CASHEW NUTS V OR SALTED ROASTED ALMOND V	4
SAUCISSON & GHERKINS, SOURDOUGH BREAD & BUTTER	11
SELECTION OF CHEESE V OR CHARCUTERIE, CHUTNEY, MIXED SALAD, BREAD & BUTTER	15
MIXED PLATTER OF CHEESE & CHARCUTERIE, WITH MIXED SALAD, BREAD & BUTTER	17
+ADD EXTRA FOIE GRAS WITH YOUR SELECTION OF CHEESE OR CHARCUTERIE	8

STARTERS

SOUP OF THE DAY SERVED WITH SOURDOUGH BREAD & BUTTER V	7.5
TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST	10.5
SMOKED SALMON, HORSE RADISH CREME FRAICHE, BLINI	12.5
CHARENTAIS MELON, BAYONNE HAM, CARAMEL PORTO GF	12
AVOCADO AND PRAWN COCKTAIL GF	13
BEEF TARTARE 90G EGG YOLK, BAGUETTE.	14
BALLOTINE OF FOIE GRAS, TOASTED BRIOCHE, ONION CHUTNEY	16
ISLE OF WIGHT HERIATGES TOMATOES, WATERMELON, PISTACHIO, BASILIC VE	9.5
6/12 ESCARGOTS, GARLIC BUTTER, BAGUETTE	9.5/15

SALADS

CLASSIC CHICKEN CAESAR SALAD, CROUTONS, PARMESAN	18
NICOISE SALAD, SEARED TUNA, GREEN BEANS, BLACK OLIVES, POTATOES, ANCHOVIES, BOILED EGG GF	19

MAINS

CROQUE MONSIEUR / CROQUE MADAME SERVED WITH MIXED SALAD	13/15
TRUFFLE CROQUE FORESTIER (WITH AN EGG +2) V	13.5
COURGETTE WITH SAFFRON PEARL COUSCOUS, BASIL, PEPPERS & ROMESCO SAUCE GF / VE	17
CORN FED CHICKEN SUPREME , PIPERADE BASQUAISE, SMOKED POTATOES CHICKEN JUS GF	21
BEEF BAVETTE A L'ECHALOTTE, FRITES & CHERRY TOMATOES GF	21
SEA BREEM, BRAISED GEM, SAUCE VIERGE GF	23
CLASSIC BEEF TARTARE 150G SERVED WITH BAGUETTE & FRIES	24
FRENCH RACK OF LAMB WITH MUSTARD AND PARSLEY CRUST, RATATOUILLE GF	32
CHATEAUBRIAND WITH FRIES, AND BEARNAISE (DINNER ONLY) GF	35

SIDES

BREAD AND BUTTER V (GLUTEN FREE BREAD AVAILABLE ON REQUEST)	2.5
FRENCH FRIES GF / VE	5
HOUSE MIXED SALAD GF / VE	5
BUTTERED BABY POTATOES GF / V	6
GREEN BEANS, TOASTED ALMONDS GF / V	6
CARROT RAPPEE LEMON VINAIGRETTE GF / VE	6

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 GF	6.5
TARTE AU CITRON MERINGUE	6.5
CRÊME BRULÉE V	6.5
PEAR AND ALMOND AND TART V	7
RASPBERRY TART V	7
CAKE OF THE DAY	7
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	
STRAWBERRY V / GF	
PISTACHIO V / GF	
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
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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