

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

WINTER 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

PUMPKIN SOUP, CHESTNUTS SERVED WITH BAGUETTE VE	8
TRADITIONAL FRENCH ONION SOUP WITH EMMENTAL TOAST	11
CHICORY & WALNUT SALAD, FOURME D'AMBERT, PICKLED PEAR, CANDIED WALNUT GF/V	10/17
BEEF TARTARE, EGG YOLK, BAGUETTE	12
BEETROOT CURED SALMON, PICKLED CUCUMBER, CREME FRAICHE, HERRING CAVIAR GF	14
GAME & FOIE GRAS TERRINE, KUMQUAT CHUTNEY, TOASTED BRIOCHE	15
PAN FRIED SCALLOPS, SAMPHIRE, ORANGE BUTTER GF	16
6/12 ESCARGOTS DE BOURGOGNE, GARLIC BUTTER, BAGUETTE	10/16

SALADS

GOAT CHEESE, SMOKED DUCK MAGRET, POTATO, GOAT CHEESE CROUTONS, MIXED LEAVES	19
CLASSIC CHICKEN CAESAR SALAD, BOILED EGG, CROUTONS, ANCHOVIES, PARMESAN	18

MAINS

CROQUE MONSIEUR / CROQUE MADAME SERVED WITH MIXED SALAD	13/15
CROQUE RACLETTE (WITH AN EGG +2) V	13
WILD MUSHROOM & JERUSALEM ARTICHOKE TART, TRUFFLE VINAIGRETTE VE	19
BEEF BAVETTE, FRITES, PEPPERCORN SAUCE GF	22
STONE BASS, COCO DE PAIMPOL CASSEROLE, VERJUS GF	28
CLASSIC BEEF TARTARE, SERVED WITH BAGUETTE & FRIES	24
CORN-FED CHICKEN SUPREME, TRUFFLE POMMES ANNA, LEEKS, TARRAGON JUS GF	26
ROE DEER BOURGUIGNON, BRAISED CABBAGE, POTATO FONDANT GF	28
CHATEAUBRIAND, SAUTEED POTATOES, PEPPERCORN SAUCE (DINNER ONLY) GF	35

SIDES

BREAD AND BUTTER V (GLUTEN FREE BREAD AVAILABLE ON REQUEST)	3
FRENCH FRIES VE/ GF	5
HOUSE MIXED SALAD GF/VE	5
BRUSSELS SPROUTS & PANCETTA GF	6
TENDERSTEM BROCCOLI GF/V	6
ROASTED CARROTS & PARSNIPS GF/V	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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DELICIOUSLY FRENCH

GLASS OF CHAMPAGNE AYALA BRUT MAJEUR £14.5

HOMEMADE DESSERT

ANTOINETTE'S CHOCOLATE CAKE V/GF	7
APPLE CRUMBLE V	7
CRÊME BRULÉE V/ GF	7
LEMON MERINGUE TART V	7
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
CAMELITA 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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