

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

DINNER MENU

TO SHARE

<i>Olives</i>	£3
<i>Olivade and toast</i>	£3.5
<i>Spicy cashew nuts</i>	£3.5
<i>Charcuterie board (+foie gras £4)</i>	£12.5
<i>Cheese board</i>	£12.5
<i>Whole baked camembert (+charcuterie £4)</i>	£13.5

STARTERS

<i>Soup of the day (V)</i>	£6
<i>French onion soup</i>	£8.5
<i>Leeks vinaigrette French dressing and seed crumble (V)</i>	£7.5
<i>Pulled chicken terrine and green salad</i>	£8.5
<i>Homemade salmon rillettes, salad and toast</i>	£9

TARTINES

<i>Tartine of the Month: Pissaladière</i>	£10
<i>Tartine beetroot hummus and avocado (V)</i>	£9
<i>Antoinette's Croque Monsieur or Madame</i>	£9/£10.5
<i>Croque Forestier</i>	£9
<i>Tartine Foie gras</i>	£13

MAINS

<i>Baked cauliflower, tahini, pomegranate and gomasio (V)</i>	£15
<i>Salmon pavé served with baby potatoes, dill and white wine sauce</i>	£16
<i>Pot au feu; Beef stew served with winter vegetables</i>	£16
<i>Slow cooked pork belly with crackling and confit savoy cabbage</i>	£18
<i>Bavette steak with persillade potatoes, spinach and black pepper sauce</i>	£18

SIDES

<i>Baby leaves and seeds</i>	£4
<i>Chicory, blue cheese, walnuts and crumble salad</i>	£5
<i>Spinach</i>	£5
<i>Potato Dauphinoise</i>	£6
<i>Broccoli's tenderstem</i>	£6

DESSERTS

<i>Antoinette's chocolate cake (GF), Lemon tart, Pear tart, Creme Caramel</i>	£5
<i>Apple crumble, Praline Tart, Chocolate Mousse</i>	£5.5
<i>Mille-feuille, Paris-Brest</i>	£6.5
<i>Ice Cream + Sorbet £3 for one, £5.5 for two, £7 for three</i>	
<i>Vanilla, Chocolate, Rum Raisin, Strawberry, Raspberry and Lemon</i>	