



ANNIE JONES

Annie Jones, Annie's, AJ's

*However you know our long established name (since 1997)
the building has evolved into what you see today
(refurbished 2023).*


*Our menu has been carefully created by our chefs to
showcase the amazing local & seasonal ingredients
available to us, with a classic french(ish) twist.*

We champion local suppliers :

*Bryant Bros. for vegetables (visit the market & meet them)
Morgans Butchers (next door)
General Wine (turn left & cross the road)
Tolchards Drinks (Bedford Rd)
Johnsons Fish (Portsmouth)*

*We make everything in house, from bread to cocktail syrup
We hope you enjoy your experience as much as we have
loved creating it*

Passez Du Bon Temps!!





STARTERS &
SMALL PLATES

VEGAN

Babaganoush, flatbread £8.50

*Hummus with pickled mushrooms,
flatbread £8.50*

Spiced Cauliflower bites, salsa £9

Padron peppers, vegan yoghurt £8.50

Grilled courgette salad £9

LUNCH TIME OFFER 12-5 PM
3 PLATES FOR **£28** 5 PLATES FOR **£40**

FISH

Garlic & chilli prawns £9.50

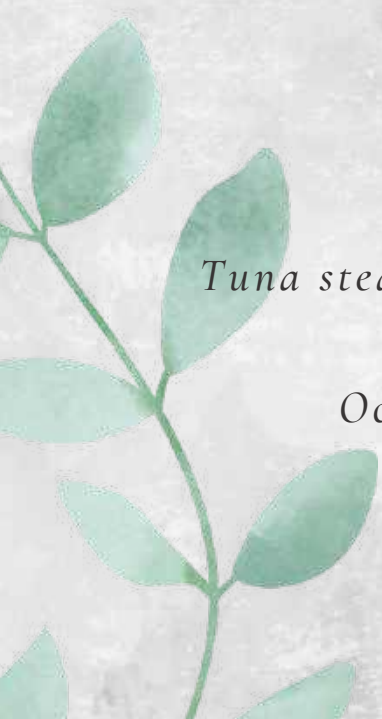
Crispy white bait, tartare sauce £8.50

Smoked mackerel pate, house bread £9

Moules mariniere, house bread £10

*Tuna steak (sashimi grade) with roasted tomato & peppers
£12*

*Octopus with fried new potatoes & chilli oil
£10.50*



STARTERS & SMALL PLATES

VEGETARIAN

Leek & cheese croquettes, tarragon aioli £9.50

Breaded camembert bites, chilli jam £9.50

Burrata, salad, olive oil £9.50

Garlic & cheese stuffed mushroom £9.50

Spinach & feta tartlets £10

LUNCHTIME OFFER 12-2:30PM
3 PLATES FOR **£28** 5 PLATES FOR **£40**

MEAT

Roasted pork belly, kohlrabi, apple sauce £10

Jamon bechamel croquettes, £9.50

Lamb kofte, flatbread, tzatziki £10

Smoked Beef brisket slices £10

*Duck bon bons, sauteéd carrot & asparagus,
carrot puree £11*

TO SHARE

ANTIPASTI

*Salami, chorizo, serrano ham, olives, mozzarella pearls,
house bread, balsamic & olive oil,
house salad £21*

MEAT LOVERS SHARING BOARD

*Roasted pork belly, lamb kofte, smoked beef brisket, Jamon
croquettes, duck bon bons, mixed leaves, tzatziki & cafe de
paris butter
£36*

FISH

*Smoked mackerel pâte, crispy whitebait, garlic & chilli
prawns, octopus tentacle, house salad, bread & fries
£28*

CHEESE

*Whole baked camembert, caramelised red onion marmalade,
crudites, house salad, bread and crackers
£18*

if you have an allergy, intolerance or request, please speak to one of the team

MAINS

*Sharing chateaubriand £16 per 100g
(min 400g) (pre order please)*

8 oz Sirloin £28

6 oz Fillet steak £36

*served with house fries, flat mushroom,
roasted tomato & mixed leaves*

Add garlic & chilli prawns £5

*Add peppercorn sauce, cafe de Paris butter
or garlic butter £3*

Moules frites, with our house bread £20

*Pan roasted lamb rump, braised lamb neck, potato pavé,
samphire, broad beans, spring onion purée & cherry jus £28*

*Chicken casserole with sundried tomatoes, pancetta,
hasselback potatoes and spinach £22*

*Pan roasted sea bream fillet, roasted butternut squash,
parmentier potatoes, spinach, red pepper & tomatoes puree
£23*

Niçoise salad £16 vg

add: raw or cooked Sashimi grade tuna steak £7

Smoked mackerel fillet £4

Roasted squash quinoa salad, tahini dressing £15 vg

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Last orders into the kitchen 9:30pm

DESSERTS

*Dark chocolate fondant with
creme anglaise or ice cream (GF)
15 min cook time*

£9

Tiramisu

£9

Boozy eton mess

£8

Tarte au citron, ice cream

£8

3 -Cheeseboard, onion marmalade, celery & biscuits

£10

Add a glass of port for £4

Mooka gelato/sorbet (Vg)

Please ask for today's selection

£4

SELECTION OF TEAS, COFFEE, LIQUEURS & DIGESTIFS AVAILABLE

PORT, MADEIRA & DESSERT WINE

RAMOS PINTO 10Y TAWNY £6.50

BIN27 RESERVE PORT £5

H&H MADEIRA £6

LA GITANA MANZANILLA £5.50

LIONS DE SUDUIRAUT
SAUTERNES £7

ANNIE JONES

COCKTAILS

ESPRESSO MARTINI

*Vodka, Coffee Liqueur,
Espresso, Vanilla Syrup*
£12.

**Salted Caramel available*

NEGRONI

*Gin, Campari,
Lillet Rouge*
£12.

see drinks menu for our Negroni menu

MARGARITA

Tequila, Triple Sec, Lime
£12.

**Chilli & Devils available*

ORIGINAL MAI TAI

*Havana club 3 year, oregat syrup, lime
juice, orange cuaraco, overproof rum*

£13

FRENCH MARTINI

*Vodka, Chambord,
Pineapple*
£14.

TROPICAL ISLAND

PUNCH

*White Rum, Dark Rum, Orange Juice,
Lime Juice, Pineapple Juice, Grenadine
& Spices*

£12.

BRANDY CRUSTA

*Brandy, Macharino luxardo,
grandmarnier* £13

BESPOKE COCKTAILS

*Please ask for a Cocktail of your
choice. If we can make it, we will!*
Prices from £14.

BASIL SMASH

*Mermaid Zest Gin, Lemon,
Sugar Syrup, Basil*
£12.

OLD FASHIONED

*Woodford Reserve Whiskey,
Bitters, Sugar*
10.

ANNIES ICED TEA

*Grey Goose Peach & Rosemary Vodka,
Bergamot Tea liqueur, lemon juice,
sugar syrup*

£12

PEAR DROP

*Grey Goose la Poire, Licor 43,
Lemon juice, Simple Syrup*

£12

SUMMER SUN SPRITZ

*Raspberry Vodka, Chambord,
Limocello, Champagne Syrup,
Cranberry Juice & Lime Juice*

£12

BLACKBERRY JULEP

Mint. bourbon, blackberries, honey
£12

SOURS

*Whiskey, Amaretto, Pisco &
Midori-cello
Egg White optional*

£12.



Sunday Roasts

TOPSIDE OF BEEF £22

ROAST CHICKEN BREAST £17

ROAST BELLY OF PORK £20

*ROASTED SQUASH AND
BEETROOT WELLINGTON (VG)
£16*

*ALL SERVED WITH ROAST POTATOES, CARROTS,
PARSNIPS, SEASONAL GREENS, BRAISED RED
CABBAGE, GRAVY & YORKSHIRE PUDDING*

SHARING ROASTS

*SERVED WITH THE ABOVE GARNISHES FAMILY STYLE
PRE ORDER & DEPOSIT REQUIRED 3 DAYS PRIOR TO
BOOKING. MINIMUM OF 4 PERSONS, SHARING ONE
CHOICE*

*LEG OF LAMB £38 PER PERSON
RIB OF BEEF £32 PER PERSON
ROLLED BELLY OF PORK £22 PER
PERSON*

