



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!!

ANNIE JONES



T O S T A R T

Moules mariniere, house bread £10

Salt & chilli baby squid £8

Garlic & chilli king prawns, house bread £8

Truffled beef shin croquette & horseradish creme £9

Roasted asparagus, red pesto & micro leaves £8 Vg

Home made soup, house bread £8

(Please ask for today's flavour!)

T O S H A R E

Antipasti - Curing rebels salami, marinated artichokes & olives, mozzarella pearls, house bread, balsamic & olive oil, house salad £22

Mezze Vg

Olives, vegan chorizo, vegan tzatziki hummus, stuffed peppers, Mediterranean vegetables, flatbreads, tapenade £23

Fish - Marinated anchovies, crispy whitebait, garlic & chilli prawns, smoked mackerel pate, house salad, bread & fries £25

Cheese - whole baked camembert, caramelised red onion marmalade, crudites, house salad, bread and crackers £22

S I D E S

Skin on fries £4 Vg

Sauteed parmentier potatoes £4

Buttered vegetable medley £5

Mixed dressed leaves £3 Vg

Pommes puree £5



MAINS

8oz Rump steak £22

6oz Fillet steak £32

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

Add garlic & chilli prawns £5

Add peppercorn sauce or garlic butter £3

Moules frites, with our house bread £18

*6oz Venison steak, truffled pommes puree,
veal jus & roasted asparagus £25*

*Braised shin beef Bourguignon,
fondant potato & tender stem broccoli £20*

*Pan roasted Seabass, roasted butternut squash, parmentier
potatoes, spinach, red pepper & tomato puree £22*

*Garlic chicken escalope, pommes puree,
tender stem broccoli £18*

Mediterranean vegetable risotto £16 Vg

*Warm puy lentil salad, garlic & chilli roasted
butternut squash, purple basil £16 Vg*

*Please speak to a member of the team about our
seasonal specials & tasting events*

Last orders into the kitchen - 9:30pm

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



DESSERTS

Chocolate fondant, creme anglaise
£8

*Apple & mixed berry crumble,
creme anglaise or ice cream*
£7

*Lemon Posset, poached mixed berries
& shortbread crumb*
£6

Deconstructed Banoffee pie (Vg)
£7

3 -Cheeseboard, onion marmalade, celery & biscuits
£8

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



Sunday Roasts

TOPSIDE OF BEEF £18

ROLLED BELLY OF PORK £17

STUFFED BUTTERNUT SQUASH £15

(Vg without Yorkshire pudding)

*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 PEOPLE PER CHOICE*

WHOLE ROASTED CHICKEN £16 PER PERSON

RIB OF BEEF £20 PER PERSON

ROLLED BELLY OF PORK £17 PER PERSON



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DRINKS MENU

DRAUGHT

VICTORIA MÁLAGA 4.8%	£6.20
SOHO LAGER 4.5%	£6.20
DEYA STEADY ROLLING MAN 5.2%	£6.50
CHOUFFE LIGHT 4%	£7
METEOR BLANCHE 5%	£6.50
LOCALLY SOURCED ALES	£4.70

SOFT DRINKS

DRAUGHT COKE/DIET COKE PINT LEMONADE	£3.50
COKE ZERO 330ML BT	£3.50
ORANGINA	£3.50
SAN PELLEGRINO LEMON	£3.50
SAN PELLEGRINO ROSSA	£3.80
JUICES - CRANBERRY, ORANGE, APPLE & PINEAPPLE	£3
BOTTLEGREEN SPARKLING APPLE ELDERFLOWER PRESSE	£3
LIME & SODA ELDERFLOWER & SODA BLACKCURRANT & SODA	£1.50

WATER

HILDON STILL & SPARKLING 330ML BT	£2.50
750ML BT	£4.00
BIG TOM JUICE	£3

BOTTLED BEERS & CIDERS

THE KERNEL TABLE BEER 3.2%	£6
THE KERNEL BROWN ALE 5.8%	£4.80
KWAK- BELGIAN 8.4%	£6.50
NASTRO AZZURRO 5%	£5
AF WIGNAC CIDRE 0.5%	£4.50
AF BIG DROP CITRA IPA REEF POINT LAGER 0.5%	£4.50
WIGNAC CIDRE BIO 4.5%	£5
WIGNAC CIDRE ROSE BIO 4.5%	£5

DOUBLE DUTCH

INDIAN TONIC WATER	£2.40
SKINNY TONIC WATER	
SODA WATER	
REFRESHING LEMONADE	
PINK GRAPEFRUIT	
CUCUMBER & WATERMELON	
DOUBLE LEMON	
GINGER BEER	
GINGER ALE	

HOT DRINKS

ESPRESSO, AMERICANO, CORTADO POT OF TEA EVERYDAY TEA, GREEN TEA, EARL GREY, DECAF & PEPPERMINT	£3
CAPPUCCINO, LATTE, FLAT WHITE, MOCHA, HOT CHOCOLATE	£3.50



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SPIRITS MENU

VODKA

MERMAID SALT VODKA	£5
GREY GOOSE	£5.50
STOLI	£5
SMIRNOFF SILVER PRIVATE RESERVE EST. 1818 MOSCOW	£10

GIN

MERMAID GIN, ZEST, PINK	£5
BOMBAY SAPPHIRE, SILENT POOL, TWISTED NOSE CHILGROVE, BROKERS GIN	£5
MONKEY 47	£5.50
1980 PLYMOUTH EXPORT	
1980 GORDONS ORIGINAL EXPORT STRENGTH	£6
BOMBAY SAPPHIRE PREMIER CRU	£6
TANQUERAY 10	£6.50

*SPECIALITY GINS AVAILABLE PLEASE
ASK AT THE BAR*

RUM

MERMAID SPICED RUM	£5
BUMBU, DIPLOMATICO, GOSLING 140 PROOF, HAVANA CLUB 7 YR	£5
HAVANA DE MAESTROS RON ZACAPA 23YR	£7

WHISKY

ARDBERG 10YR ISLAY	
DALWHINNIE 15YR HIGHLAND	£5
DALMORE 12YR HIGHLAND	£6.50
MACALLAN 12YR HIGHLAND	£7.00
BUNNAHABHAIM URAI BATCH 3YR	£8

BOURBON

BULLEIT, BULLEIT RYE, WILD TURKEY 101, WOODFORD RESERVE	£5
FOUR ROSES SINGLE BARREL	£7

BRANDY

BURNT FAITH BATCH 1	£5
MAXINE TRIJOL COGNAC	£7

PORT, MADEIRA & DESSERT WINE

RAMOS PINTO 10Y TAWNY	£6.50
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LA GITANA MANZANILLA	£5.50
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Set
MENU

EVERY DAY BEFORE 6PM
2 COURSES **£20** PP - 3 COURSES **£25** PP

STARTERS

GARLIC & CHILLI KING PRAWNS,
HOUSE BREAD

HOME MADE SOUP, HOUSE BREAD (VG)
(PLEASE ASK FOR TODAY'S FLAVOUR!)

MAINS

MOULES FRITES, HOUSE BREAD

BRAISED SHIN BEEF BOURGUIGNON,
FONDANT POTATO
& TENDER STEM BROCCOLI

GARLIC CHICKEN ESCALOPE, POMMES PUREE
& TENDER STEM BROCCOLI

WARM PUY LENTIL SALAD, GARLIC & CHILLI ROASTED
BUTTERNUT SQUASH, PURPLE BASIL (VG)

DESSERTS

LEMON POSSET, POACHED MIXED BERRIES
& SHORTBREAD CRUMB

DECONSTRUCTED BANOFFEE PIE (VG)