



# 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!!*



## 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 - smoked mackerel p ate, crispy whitebait, garlic & chilli prawns, chilli baby squid, 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*

*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	£2.50

### WATER

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

### BOTTLED BEERS & CIDERS

ORVAL 6.2%	£6.50
BRUGSE ZOT BLONDE 6%	£6.70
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

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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)



*Set*  
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