

A la Carte

Starters

Carrot & Mascarpone Soup (v) 6.95

Parmesan Croutons - Chilled Watercress Salsa

Jellied Pork Hock 8.95

Pea Mousse - Cider Mustard Dressing

Smoked Duck 10.95

Breast - Satsuma - Rye Bread - Blood Orange Dressing

Smoked Mackerel Mousse 9.95

Beetroot - Horseradish - Chives

Salmon Tartare 9.95

Wasabi - Croutons - Wild Sorrel

Goat's Curd (v) 7.95

Pickled Walnuts - Peach & Raspberry Salad

To Share

Assiette Campagnarde 17.95

Selection of Meats, Cheeses & Pâté - Gherkins

Sea Board 19.95

Three Ways Salmon - Calamari - Smoked Mackerel Mousse - Beetroot - Horseradish

Veggie Board (v+) 13.95

Hummus - Roasted Red Peppers - Sunblush Tomatoes - Artichokes - Olives - Flatbread

* These dishes cannot be adapted for a gluten free diet

At Annexe we strive to offer great service and food. We intend for the service you receive to meet and exceed your expectations, which is why we put an optional 10% service charge on the bill. This is shared between front of house and kitchen.

If you have any questions please feel free to ask your waiter.

We hope you enjoy your experience!

Mains

Annexe Steak Frites 19.95

8oz Ribeye - French Fries - Café de Paris

Pork Belly Roulade 16.95

Spiced Carrot Purée - Red Wine Sauce

Cannon of Lamb 21.95

Pine Nut & Wild Garlic Crust - Herb Gnocchi - Green Beans

Market Fish of the Day

Please ask your waiter

Seabass 19.95

Wild Asparagus - Chorizo & Chilli Calamari

Smoked Aubergine (v) 14.95

Sundried Tomatoes - Crostini - Courgette

Sides

Truffle Oil & Parmesan Fries 3.50

French Fries 2.95

New Potatoes 3.25

Mixed Salad 2.95

Seasonal Greens 3.75

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Desserts

Summer Fruit Tart* 7.95

Crème Pâtissière - Seasonal Fruits

Strawberry Granita 6.95

Chocolate Wafers

Dark Chocolate & Orange Ganache 7.95

Cocoa Grue Nib Tuile

Cheese 2.50 per piece

Please ask your waiter for today's selection

Affogato

*Hot Espresso shot poured over your choice of ice cream...**

Classic 4.95

Vanilla Bean Ice Cream & Dark Chocolate Drops

Toffee Amaretto 6.50

Sticky Toffee Ice Cream - Amaretto Liqueur & Amaretti Biscuits

The Cuban 6.95

Rum & Raisin Ice Cream - Havana Club

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