



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

Aubergine fries, paprika aioli £7

*Hummus with pickled mushrooms,
flatbread £7.50*

Moroccan Cauliflower bites, salsa £7.50

Padron peppers, Greek yoghurt £7.50

Pan con tomato £7

LUNCH TIME OFFER 12-5 PM
3 PLATES FOR **£21** - 5 PLATES FOR **£35**

FISH

Garlic & chilli prawns £8.50

Pan fried chilli baby squid with chilli jam £8

Crispy white bait, tartare sauce £7.50

Smoked mackerel pate, sourdough croute £8

Marinated anchovies sourdough croute £8

Beer steamed mussels with chorizo £9

Tuna steak with roasted tomato & peppers £9.50

Octopus with fried new potatoes & chilli oil £9.50



STARTERS &
SMALL PLATES
VEGETARIAN

Leek & cheese croquette, tarragon aioli
£8

Breaded camembert bites, chilli jam
£7.50

Burrata, salad, oil £8

Garlic & cheese stuffed mushroom
£8.50

LUNCHTIME OFFER 12-5PM
3 PLATES FOR **£21** - 5 PLATES FOR **£35**

MEAT

Black pudding meatballs, spicy tomato sauce £9

Jamon bechamel croquette, £9.50

pork rillettes, sourdough £8.50

Lamb kofte, flatbread, tzatziki £9

smoked Beef brisket slices £9.50

Chicken leg bonbon £9.50

Huevos rotos (chorizo, jamon, broken eggs) £8

Iberico ham & Manchego board £9.50

Bacon steak. egg, diced new potatoes £9



T O S H A R E

ANTIPASTI

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

STEAK SHARING BOARD (320z)

*Rump, sirloin, ribeye & fillet steaks, chips,
peppercorn, garlic butter & cafe de Paris butter sauces,
flat mushroom, roasted tomatoes and onion rings
£100*

FISH

*Smoked mackerel pâte, 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*

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



MAINS

*Sharing chateaubriand £15 per 100g
(min 400g) (pre order please)*

8 oz Rump £22 ----- 8 oz Sirloin £26

10 oz ribeye £30 ----- 6 oz Fillet steak £32

*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 £18

Beer steamed mussels with chorizo £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*

Pasta of the week £14

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

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 with
creme anglaise
or ice cream (GF)*

£8

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

£7

*Lemon Posset, poached mixed berries
& shortbread crumb*

£6

Tarte of the week

£8

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





ANNIE JONES

COCKTAILS

ESPRESSO MARTINI

*Vodka, Coffee Liqueur,
Espresso, Vanilla Syrup*

£12.

**Salted Caramel & Clear*

NEGRONI

*Gin, Campari,
Lillet Rouge*

£12.

see overleaf for our Negroni menu

MARGARITA

Tequila, Triple Sec, Lime

£12.

**Chilli & Devils available*

MORÍR SOÑANDO

*Bumbu rum, Licor 43, Orange Juice,
Cream*

£12

FRENCH MARTINI

*Vodka, Chambord,
Pineapple*

£14.

TROPICAL ISLAND

PUNCH

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

£12.

BURNT BANANA OLD

FASHIONED

Burnt Banana Bourbon?

£12

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,
Limoncello, Champagne Syrup,
Cranberry Juice & Lime Juice*

£12

LEMON CHEESECAKE

MARTINI

*Limoncello, Licor 43, Lemon Juice,
Cream, Simple Syrup*

£12.

SOURS

*Whiskey, Amaretto, Pisco &
Midori-cello*

Egg White optional

£12.

BESPOKE COCKTAILS

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

Sunday Roasts

TOPSIDE OF BEEF £18

CONFIT BELLY OF PORK £17

NUT ROAST (VG) £15

*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 £32 PER PERSON
RIB OF BEEF £24 PER PERSON
ROLLED BELLY OF PORK £18 PER
PERSON*