

chez jules

MENU DU JOUR

LE MERCREDI 22, MAI

HORS D'OEUVRES

GARLIC BREAD (V M G).....	2.25	HALLOUMI FRITES, HUMMUS & A SPICY DIP (M).....	6.50
GARLIC BREAD WITH CHEESE (V M G).....	3.25	add a portion of garlic bread (M G).....	8.50
MIXED OLIVES (VE).....	3.25	add a portion of garlic bread with cheese (M G) ..	9.50

Please note that the halloumi is fried in the same oil that gluten products may have been fried in

ENTRÉES

FRENCH ONION SOUP made from beef stock, topped with a gruyère croustade (M SD G).....	5.50
SOUPE DU JOUR fresh, homemade soup (please ask your server for allergens).....	3.50
HAM HOCK & RABBIT TERRINE celeriac remoulade (M Mu C).....	6.25
OX CHEEK & PORK CROQUETTES parsnip purée, boudin noir crumble, red wine jus (M SD G E).....	5.50
SMOKED MACKEREL RILLETTES lemon crème fraîche, toasted french bread (F M G).....	5.95
TOMATO SALAD baby mozzarella, olive tapenade, basil pesto (V M N).....	5.75
VEGAN without baby mozzarella (VE N).....	4.50
CHICKEN LIVER PARFAIT home-made chutney, toasted brioche, dressed mixed leaves (M SD G E).....	5.95
SMOKED SALMON watercress, radish, lemon dressing (F).....	6.50
SIX SAUTÉED SNAILS garlic & parsley butter (M Mo).....	5.95
WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes (V M SD G)	11.50
(perfect for sharing - 20 minute cooking time)	

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois - or a portion of frites

CHICKEN BREAST braised puy lentils, bacon & thyme (M SD).....	13.95
RAINBOW TROUT haricot bean cassoulet, basil pesto (F M N).....	14.50
MUSHROOM STROGANOFF with braised basmati rice (V M Mu).....	11.95
BOEUF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD)	14.50
SEABREAM wilted greens, sauce grenoble (F M)	13.95
COD FILLET samphire grass, warm tartare sauce (F M SD)	14.95
CONFIT PORK BELLY pomme purée, apple compote, red wine jus (M SD)	14.50
LAMB SHOULDER vegetables crisps, mint & lamb reduction (M SD).....	16.95
MILLE-FEUILLE OF SWEET POTATO, CELERIAC & BEETROOT wilted kale, confit cherry tomatoes, toasted cashew nuts (VE N C).....	11.50
COQ AU VIN chicken thighs, red wine, smoked bacon, shallots, thyme (M SD).....	12.95
SEARED DUCK BREAST sautéed green beans, sweet potato purée, red wine jus (M SD).....	17.95

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

DEPUIS 1997

chez jules

STEAKS

All steaks are served with a pan of seasonal vegetables & gratin dauphinois - or a portion of frites

10oz RIBEYE.....	20.95
8oz SIRLOIN.....	19.95
6oz FILLET.....	22.95

Choose your sauce: Café de Paris butter (M) peppercorn (M SD Mu) or red wine (SD)

SALADES

GOATS CHEESE SALAD black olives, red onion, walnuts, orange segments, balsamic dressing (V M N SD) starter 5.50 / main course 8.95

SALADE MAISON asparagus, pomegranate, black quinoa, cherry tomatoes, watercress, pine nuts, french dressing (VE G N Mu)..... starter 4.95 / main course 7.95

SIDES

MIXED OLIVES (VE).....	3.25	EXTRA VEGETABLE PAN FOR 2 (V M).....	3.50
GARLIC BREAD / WITH CHEESE (V M G).....	2.25 / 3.25	EXTRA VEGETABLE PAN FOR 4 (V M).....	5.95
FRITES / CHUNKY CHIPS (V).....	2.95	MIXED SALAD - FRENCH DRESSING (VE Mu SD).....	2.50
HALLOUMI FRITES, HUMMUS & A SPICY DIP (M).....	6.50	GRATIN DAUPHINOIS (V M).....	2.95

Please note that our halloumi, frites and chunky chips are fried in the same oil that gluten products may have been fried in

PRIX FIXE MENU

Monday - Saturday 12pm - 6pm / 9.30pm - 10.30pm • Sunday 12pm - 9.30pm

1 course 10.95 • 2 courses 13.95 • 3 courses 16.95

ENTRÉES

SOUPE DU JOUR fresh, homemade soup (please ask your server for allergens)

HAM HOCK & RABBIT TERRINE celeriac remoulade (M Mu C)

OX CHEEK & PORK CROQUETTES parnisp purée, boudin noir crumble, red wine jus (M SD G E)

TOMATO SALAD baby mozzarella, olive tapenade, basil pesto (V M N) VEGAN without baby mozzarella (VE N)

SMOKED MACKEREL RILLETTES lemon crème fraîche, toasted french bread (F M G)

PLATS DE RÉSISTANCE

All main courses are served with a pan of seasonal vegetables & gratin dauphinois - or a portion of frites

CHICKEN BREAST braised puy lentils, bacon & thyme (M SD)

RAINBOW TROUT haricot bean cassoulet, basil pesto (F M N)

MUSHROOM STROGANOFF with braised basmati rice (V M Mu)

BOEUF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD)

SEABREAM wilted greens, sauce grenoble (F M)

VEGETARIAN diners may select any main course from our menu as part of the Prix Fixe menu

VEGAN diners may select any starter or main course from our menu as part of the Prix Fixe menu