

# MENU DU JOUR

LE MARDI 12, JUIN

## TUESDAY WINE OFFER - 22.50

2 COURSES AND A BOTTLE OF WINE EACH!

SELECT YOUR TWO COURSES FROM THE 'ENTRÉES', 'PLATS DE RÉSISTANCE' OR 'DESSERTS'

CHOOSE BETWEEN A BOTTLE OF RED OR WHITE HOUSE WINE

OR

UPGRADE TO 'UNDURRAGA' CABERNET SAUVIGNON / SAUVIGNON BLANC OR FRENCH ROSÉ

FOR **2.00**

## HORS D'OEUVRE

MIXED OLIVES (V) 2.95

GARLIC BREAD (V M G) 1.95

GARLIC BREAD WITH CHEESE (V M G) 2.95

## ENTRÉES

SOUPE DU JOUR fresh, homemade soup (V M) (please ask your server for allergens).....	3.50
CHICKEN LIVER PARFAIT apple & fig chutney, toasted sourdough (M SD G E).....	5.95
SMOKED SALMON cucumber, radish, caperberries, citrus dressing (F).....	6.50
SMOKED CHICKEN & HAM HOCK TERRINE red onion marmalade, Dijonnaise, kohlrabi remoulade (M Mu SD).....	6.50
ASPARAGUS & PEA TART pea purée, watercress (V M G).....	5.50
SEARED PIGEON BREAST butternut squash purée, sautéed wild mushrooms, red wine reduction (M SD).....	6.95
RACLETTE CHEESE CROQUETTES sundried tomatoes, watercress, aioli (M SD G E).....	6.50
SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted French bread (F M G).....	5.95
HERITAGE TOMATO SALAD mozzarella, black olive tapenade, caperberries, rocket pesto (V N M).....	5.95
SIX SAUTÉED SNAILS in a garlic and parsley butter (M Mo).....	5.95
SALADE MAISON spiced sweet potato, giant cous cous, tenderstem broccoli, walnuts, pomegranate, watercress, citrus dressing (VE N).....	5.50

### ALLERGENS

C-Celery / E - Eggs / G-Gluten / SF-Shellfish / 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

*chez jules*

CELEBRATING 21 YEARS...

DEPUIS 1997



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## PLATS DE RÉSISTANCE

*All main courses are served with a pan of seasonal vegetables & gratin dauphinois potatoes.*

CHICKEN BREAST white wine & button mushroom cream (M SD)	13.95
PAN FRIED SEABREAM ratatouille, salsa verde (F M)	13.95
GRILLED TROUT samphire grass, sauce vierge (M F)	13.95
BRAISED FLAT IRON STEAK pomme pureé, crispy kale, caramelised onion sauce (M SD G)	14.50
SAVOURY CRÊPE stuffed with spinach, ricotta & wild mushrooms, tomato & basil sauce (V M G)	11.95
ROAST SALMON cauliflower pureé, wilted kale, curried coriander, pinenuts & sultana oil (F N M)	15.95
CHARGRILLED PORK CHOP apple & sage compote, apple gel, red wine jus (M SD)	13.95
BRAISED LAMB SHOULDER minted lamb jus (M)	16.95
CHARGRILLED RIBEYE STEAK peppercorn sauce, confit tomato, watercress (M Mu SD)	17.95
BUTTERNUT SQUASH, SUNDRIED TOMATO & CHICKPEA GRATIN basil & sunflower seed crust (VE G)	10.95
COQ AU VIN slow cooked chicken thighs, button mushrooms, shallots, bacon, red wine (SD)	11.95

## STEAKS

*Choose your sauce: Café de Paris butter, peppercorn or red wine.*

8oz SIRLOIN	19.50
10oz RIBEYE	19.95
6oz FILLET	22.95
24oz BONE IN RIBEYE	29.95

## SIDES

MIXED OLIVES (V)	2.95	POTATO PURÉE (V M)	2.50
GARLIC BREAD (V M G)	1.95	EXTRA VEGETABLE PAN FOR 2/4 (V M)	2.95/4.95
GARLIC BREAD WITH CHEESE (V M G)	2.95	MIXED SALAD - FRENCH DRESSING (VE Mu SD)	2.50
FRITES (V) / CHUNKY CHIPS (V)	2.95	GRATIN DAUPHINOIS (V M)	2.95

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