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# M E N U D U J O U R

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LE SAMEDI 16, FÉVRIER

Monday - Saturday 12pm - 10.30pm

Sunday 12pm - 9.30pm

## ENTRÉES

SOUPE DU JOUR fresh, homemade soup (please ask your server for allergens).....	3.50
FRENCH ONION SOUP made from beef stock, topped with a gruyère croute (M SD G).....	4.95
FIG, ORANGE & POMEGRANATE SALAD sundried tomatoes, chickpeas, pomegranate, mâche leaves, french dressing (VE N).....	4.95
BREADED COD CHEEKS wilted cabbage, chilli & garlic mayonnaise (F M G E).....	5.95
PORK CROQUETTES Provençal vegetables & butter bean cassoulet, vegetable crisps (M G SD E).....	6.25
CHICKEN LIVER PARFAIT spiced apricot chutney, garlic focaccia (M SD G E).....	5.95
HAM HOCK & BOUDIN NOIR TERRINE celeriac remoulade (M SD C G Mu).....	5.95
BAKED GOAT'S CHEESE & HONEY caramelised onions, toasted brioche (V M SD G E).....	5.95
SMOKED SALMON watermelon, radish, lemon dressing (F).....	6.50
MOULES MARINIÈRE mussels, white wine, shallots, garlic, cream (Mo M SD).....	5.95
SIX SAUTÉED SNAILS in a garlic and parsley butter (M Mo).....	5.95
WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes (V M SD G)..... <i>(perfect for sharing! 20 minute cooking time)</i>	11.50

## PLATS DE RÉSISTANCE

*All main courses are served with a pan of seasonal vegetables*

*You may swap this pan for a portion of frites if you would prefer*

CHICKEN BREAST filled with spinach & sundried tomato mousseline, white wine velouté (M SD).....	13.95
GRILLED SEABASS pak choi, mango & chilli salsa (F M SD).....	13.95
BRIE & BUTTERNUT SQUASH TART sundried tomato purée, pinenuts, watercress (V G M N E).....	11.95
BOEUF BOURGUIGNON slow braised beef, mushrooms, shallots, bacon, thyme & red wine (M SD).....	14.50
GRILLED RIVER TROUT wilted kale, red pepper vierge (F M).....	14.50
ROASTED LAMB RUMP spring pea purée, mint pesto, redcurrant reduction (M N SD).....	16.95
BRAISED ONGLET STEAK potato purée, red wine jus (M SD).....	14.50
OVEN ROASTED SALMON wilted samphire grass, sauce tartare (F M).....	14.95
COQ AU VIN chicken thighs, red wine, smoked bacon, shallots, thyme (M SD).....	12.95
AUBERGINE FILLED WITH RED PEPPER sundried tomato, cashew nuts, raisins, nutmeg & cinnamon served with organic rice (VE N).....	11.95

### ALLERGENS

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

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*chez jules*

DEPUIS 1997

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# MENU DU JOUR

LE SAMEDI 16, FÉVRIER

## 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)

FIG, ORANGE & POMEGRANATE SALAD sundried tomatoes, chickpeas, pomegranate, mâche leaves, french dressing (VE N)

BREADED COD CHEEKS wilted cabbage, chilli & garlic mayonnaise (F M G E)

PORK CROQUETTES Provençal vegetables & butter bean cassoulet, boudin noir crumble (M SD G E)

CHICKEN LIVER PARFAIT spiced apricot chutney, garlic focaccia (M SD G E)

### PLATS DE RÉSISTANCE

CHICKEN BREAST filled with spinach & sundried tomato mousseline, white wine velouté (M SD)

GRILLED SEABASS pak choi, mango & chilli salsa (F M SD)

BRIE & BUTTERNUT SQUASH TART red pepper coulis, rocket & walnut salad (V G M N E)

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

GRILLED RIVER TROUT wilted kale, red pepper vierge (F M)

ALL MAIN COURSES ARE SERVED WITH A PAN OF SEASONAL VEGETABLES.  
YOU MAY SWAP THIS PAN FOR A PORTION OF FRITES IF YOU WOULD PREFER.

VEGAN DINERS MAY SELECT ANY DISH ON THE MENU AS PART OF THE PRIX FIXE MENU

## STEAKS

*All served with a pan of seasonal vegetables or a portion of frites*

10oz RIBEYE..... 20.95

8oz SIRLOIN..... 19.95

6oz FILLET..... 22.95

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

## SIDES

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

*chez jules*

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