

# MENU DU JOUR

LE MARDI 26, MARS

## 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*)

CHICKEN LIVER PARFAIT spiced chutney, toasted brioche, dressed mixed leaves (M SD G E)

APRICOT SALAD sundried tomatoes, apricot, chickpeas, rocket, fig dressing (VE)

CULLEN SKINK smoked haddock, potato, leeks, saffron cream, chives (F M SD)

SMOKED MACKEREL PÂTÉ chive crème fraîche, toasted french bread (F M G)

### PLATS DE RÉSISTANCE

CHICKEN BREAST mushroom, white wine & thyme cream sauce (M SD)

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

GRILLED RIVER TROUT wilted pak choi, sauce grenoble (F M Mo)

GRILLED SEABREAM chorizo & haricot bean cassoulet, red pepper vierge (F C M)

SAVOURY CRÊPE filled with mushrooms, spinach, ricotta, pinenuts & sultanas with tomato & basil sauce (V M G N)

All main courses are served with a pan of seasonal vegetables & gratin dauphinois.  
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 (M) peppercorn (M SD Mu) or red wine (M SD)*

## 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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