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*chez jules*

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## MENU DU JOUR

LE VENDREDI 19, AVRIL

### 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).....	2.95	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

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).....	5.50
MOULES MARINIÈRE mussels, white wine, shallots, garlic, cream (Mo M SD).....	5.95
GRILLED SARDINES mango, caper & chilli salsa, mint dressing (F).....	5.95
ASSIETTE OF BEETROOT goat's cheese mousse, walnuts (V N).....	5.95
CHICKEN LIVER PARFAIT spiced chutney, toasted brioche, dressed mixed leaves (M SD G E).....	5.95
PROVENÇAL VEGETABLE SALAD with a basil pesto dressing (VE N).....	4.95
HAM HOCK & CHORIZO TERRINE apricot & pineapple compote (M Mu SD G).....	5.95
MACKEREL NIÇOISE green beans, boiled egg, new potatoes, cherry tomatoes, anchovy dressing (F M E).....	6.25
SMOKED SALMON watermelon, radish, lemon dressing (F).....	6.50
SIX SAUTÉED SNAILS in a 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 petits pois à la française, bacon, gem lettuce (M SD).....	13.95
GRILLED SEABASS wilted pak choi, red pepper vierge (F M) .....	13.95
PORK COLLAR STEAK pomme purée, red wine jus (M SD) .....	14.50
PROVENÇAL VEGETABLE STROGANOFF with braised basmati rice (V M Mu).....	11.50
RAINBOW TROUT FILLET langoustine bisque, sauce grenoble (F Cr M SD C).....	13.95
SALMON sautéed samphire grass, sauce vierge (F M) .....	14.95
LAMB BREAST vegetables crisps, mint & lamb reduction (M SD).....	14.50
COQ AU VIN chicken thighs, red wine, smoked bacon, shallots, thyme (M SD).....	12.95
BRAISED BEEF SHIN chorizo, celery & haricot bean cassoulet (M SD C).....	14.50
ROOT VEGETABLE GRATIN with a garlic & parsley crust (VE G).....	11.50
SEARED DUCK BREAST smoked sweet potato purée, red wine reduction (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

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## 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)

MOULES MARINIÈRE mussels, white wine, shallots, garlic, cream (Mo M SD)

GRILLED SARDINES mango, caper & chilli salsa, mint dressing (F)

ASSIETTE OF BEETROOT goat's cheese mousse, walnuts (V N)

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

### PLATS DE RÉSISTANCE

CHICKEN BREAST petits pois à la française, bacon, gem lettuce (M SD)

GRILLED SEABASS wilted pak choi, red pepper vierge (F M)

PORK COLLAR STEAK pomme purée, red wine jus (M SD)

PROVENÇAL VEGETABLE STROGANOFF with braised basmati rice (V M Mu)

RAINBOW TROUT FILLET langoustine bisque, sauce grenoble (F Cr M SD C)

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

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