

# chez jules

## MENU DU JOUR

### 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.

Upgrade to Chilean Merlot / Sauvignon Blanc or French Rosé for **2.00**

## 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

SOUPE DU JOUR fresh, homemade soup (please ask your server for allergens).....	3.50
APRICOT & CHICKPEA SALAD endive, sunflower seeds, french dressing (VE Mu SD N) .....	4.95
CHICKEN LIVER PARFAIT homemade chutney, toasted brioche (M G SD E).....	5.95
TARTIFLETTE potato, smoked bacon, reblochon cheese, cream & shallots (M).....	5.50
SMOKED MACKEREL RILLETTES chive crème fraîche, toasted french bread (F M G).....	5.95
HERITAGE TOMATO SALAD goats cheese, olive tapenade, basil pesto (V M N).....	5.95
VEGAN without the goat's cheese (VE N).....	4.95
HAM HOCK TERRINE celeriac remoulade (M Mu C E).....	5.95
SMOKED SALMON watermelon, radish, lemon dressing (F).....	5.95
SIX SAUTÉED SNAILS garlic & parsley butter (M Mo).....	5.95

## PLATS DE RÉSISTANCE

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

CHICKEN BREAST creamed leeks, bacon & thyme (M SD).....	11.95
RAINBOW TROUT wilted greens, sauce vierge (F M).....	14.50
SLOW BRAISED BEEF SHIN potato purée, red wine jus (M SD).....	14.50
PROVENÇAL VEGETABLE, CHICKPEA & SULTANA TAGINE curried cous cous, flaked almonds (VE N).....	10.95
SEABASS confit cherry tomatoes, watercress velouté (F M).....	13.95
PORK COLLAR STEAK potato purée, red wine jus (M SD).....	14.95
LAMB SHOULDER vegetables crisps, mint & lamb reduction (M SD).....	16.95
COQ AU VIN chicken thighs, red wine, smoked bacon, mushrooms, shallots, thyme (M SD).....	12.95
SAVOURY CRÊPE filled with spinach, cashew nuts, mushrooms & ricotta, with tomato & basil sauce (V M G N).....	11.95
HAKE FILLET samphire grass, lemon & caper butter (F M) .....	17.95
CHARGRILLED RIBEYE STEAK confit tomato, watercress, peppercorn sauce (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

# 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

GARLIC BREAD / WITH CHEESE (V M G)..... 2.25 / 3.25

FRITES (V)..... 2.95

HALLOUMI FRITES, HUMMUS & A SPICY DIP (M)..... 6.50

EXTRA VEGETABLE PAN FOR 2 (V M)..... 3.50

EXTRA VEGETABLE PAN FOR 4 (V M)..... 5.95

MIXED SALAD - FRENCH DRESSING (VE Mu SD)..... 2.50

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)..

APRICOT & CHICKPEA SALAD endive, sunflower seeds, french dressing (VE Mu SD N)

CHICKEN LIVER PARFAIT homemade chutney, toasted brioche (M G SD E)

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

HAM HOCK TERRINE celeriac remoulade (M Mu C E)

### PLATS DE RÉSISTANCE

CHICKEN BREAST creamed leeks, bacon & thyme (M SD)

RAINBOW TROUT wilted greens, sauce vierge (F M)

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

SEABASS confit cherry tomatoes, watercress velouté (F M)

PROVENÇAL VEGETABLE, CHICKPEA & SULTANA TAGINE curried cous cous, flaked almonds (VE N)

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