

chez jules

MENU DU JOUR

LE SAMEDI 19, SEPTEMBRE

HORS D'OEUVRES

GARLIC BREAD (V M G).....	2.95	HALLOUMI FRITES sweet chilli sauce, hummus (M SS).....	5.95
GARLIC BREAD WITH CHEESE (M G).....	3.95	add 2 pieces garlic bread (M SS G).....	6.95
MIXED OLIVES (VE).....	3.50	add 2 pieces garlic bread with cheese (M SS G).....	7.50
PORK CROQUETTES EACH (M C G E).....	1.00		

ENTRÉES

LEEK & POTATO SOUP dill oil (VE).....	3.50
FRENCH ONION SOUP Gruyere croûte (M SD G C).....	5.50
HAM HOCK & CHORIZO TERRINE apple & fig chutney, dressed leaves (SD G Mu).....	5.75
HERITAGE CARROT SALAD carrot hummus, beetroot, crispy chickpeas, walnut crumb (VE N SS).....	4.95
CULLEN SKINK smoked haddock, potato, leeks, saffron cream, chives (F M SD).....	5.95
PORK CROQUETTES sweet potato puree & toasted almonds (M E G N).....	5.50
SMOKED MACKEREL RILLETTES dill crème fraîche, toasted french bread (F M G).....	5.50
GRILLED GOAT'S CHEESE toasted brioche, honey (V M G E).....	5.95
ESCARGOTS six sautéed snails (without shells), garlic & parsley butter, breadcrumbs (M G 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 unless stated otherwise ***

CHICKEN BREAST white wine, mushrooms & cream sauce (M SD).....	12.95
BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (M SD).....	13.95
SWEET POTATO TENDERSTEM BROCCOLI & GOATS CHEESE FILO TART fig & date purée, caramelised walnuts, mixed leaves (V M G N E SD).....	11.95
PORK BELLY potato purée, apple compote & red wine jus (M SD).....	13.95
SEABREAM FILLET Provençal vegetables, cannellini beans & dill pesto (F M N).....	13.95
SALMON FILLET braised leeks, cauliflower purée & Romanesco sauce (F M SD N).....	16.95
LAMB SHOULDER minted peas, sweet potato crisps, mint & lamb reduction (M SD).....	16.95
PROVENÇAL VEGETABLE & CHICKPEA CURRY coriander cous cous (VE G).....	11.95
COQ AU VIN chicken thighs, red wine, shallots, smoked bacon, garlic, mushrooms, thyme (M SD).....	12.95
DEMI POULET RÔTI half rotisserie Normandie corn-fed chicken with a lemon & herb butter or spicy butter rub, served with frites, mixed salad & aioli*** (M E).....	11.95
PAN SEARED DUCK BREAST baby turnips, black cherries, potato rosti, orange reduction (M E SD).....	18.95

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

Depuis 1997

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STEAKS

All steaks are served with confit tomato, a pan of seasonal vegetables, gratin dauphinois & portion of frites

10oz SIRLOIN.....	21.95
7oz RIBEYE.....	17.95
8oz FILLET.....	25.95

Choose your sauce: Café de Paris butter (M) peppercorn (M SD Mu) red wine (SD) or Maitre D'Hotel Beurre (M SD)

SALADES

SUPER SALAD mixed leaves, sweet potato, cherry tomatoes, red onion, black quinoa, pomegranate seeds, crispy chickpeas, tahini dressing (SS)

Starter size **£4.50** Main Course size **£8.50**

ADD MACKEREL Starter **£6.50** Main Course **£10.50** (F)

ADD CHICKEN BREAST Starter **£6.50** Main Course **£10.50** (SS)

ADD GOAT'S CHEESE Starter **£6.50** Main Course **£10.50** (M SS)

ADD VEGAN FETA Starter **£6.50** Main Course **£10.50** (SS)

SIDES

MIXED OLIVES (VE).....	3.50	EXTRA VEGETABLE PAN FOR 2 (V M).....	3.95
GARLIC BREAD (V M G) / WITH CHEESE (M G).....	2.95 / 3.95	RATATOUILLE (VE).....	3.50
FRITES (V).....	2.50	MIXED SALAD - FRENCH DRESSING (VE Mu SD).....	2.95
POTATO PURÉE (V M).....	2.50	GRATIN DAUPHINOIS POTATOES (V M).....	2.95

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 13.95 • 3 courses 16.95

ENTRÉES

LEEK & POTATO SOUP dill oil (VE)

HAM HOCK & CHORIZO TERRINE apple & fig chutney, dressed leaves (SD G Mu)

HERITAGE CARROT SALAD carrot hummus, beetroot, crispy chickpeas, walnut crumb (VE N SS)

PORK CROQUETTES sweet potato puree & toasted almonds (M E G N)

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

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise

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

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (M SD)

SWEET POTATO TENDERSTEM BROCCOLI & GOATS CHEESE FILO TART fig & date purée, caramelised walnuts, mixed leaves (V M G N E SD)

PORK BELLY potato purée, apple compote & red wine jus (M SD)

SEABREAM FILLET Provençal vegetables, cannellini beans & dill pesto (F M N)

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

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