

chez jules

MENU DU JOUR

LE LUNDI 26, OCTOBRE

APÉRITIF

CHEZ BASIL

Citadelle gin, lime & lemon juice, basil leaves, gomme £7.95

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LAURENT PERRIER CHAMPAGNE (125ml) £9.95

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G'VINE FLORAIISON GIN & FEVERTREE TONIC £6.45

HORS D'OEUVRES

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|---|------|
| GARLIC BREAD (V M G) | 2.95 |
| GARLIC BREAD WITH CHEESE (M G) | 3.95 |
| MIXED OLIVES (VE) | 3.50 |
| PORK CROQUETTES EACH (M C G E) | 1.00 |
| HALLOUMI FRITES sweet chilli sauce, hummus (M SS) | 5.95 |
| add 2 pieces garlic bread (M SS G) | 6.95 |
| add 2 pieces garlic bread with cheese (M SS G) | 7.95 |

ENTRÉES

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|--|-------|
| ROAST PUMPKIN & SAGE SOUP toasted pumpkin seeds (VE C) | 4.50 |
| FRENCH ONION SOUP Gruyère croûte (M SD G C) | 5.50 |
| GOAT'S CHEESE basil mousse, sweet potato fondant, squash purée, hazelnuts (V M N) | 6.25 |
| SMOKED MACKEREL RILLETES mixed leaves, chive creme fraiche, toasted french bread (F G) | 5.25 |
| HAM HOCK & BLACK PUDDING TERRINE apple & apricot chutney, dressed leaves (SD Mu G) | 5.75 |
| TARTIFLETTE potato, smoked bacon, reblochon cheese, cream & shallots (M) | 5.95 |
| ESCARGOTS six sautéed snails (without shells), garlic & parsley butter, breadcrumbs (M G Mo) | 6.25 |
| WHOLE BAKED CAMEMBERT onion chutney, chargrilled garlic croûtes (V M SD G) (perfect for sharing - 20 minute cooking time) | 11.50 |

PLATS DE RÉSISTANCE

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

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|---|-------|
| CHICKEN BREAST white wine, mushroom & cream sauce (M SD) | 12.95 |
| ROAST RIBEYE OF BEEF Yorkshire pudding, roast potatoes, rich red wine jus (M SD G E) | 12.95 |
| PORK COLLAR potato purée, apple compote, red wine jus (M SD) | 13.95 |
| MUSHROOM STROGANOFF wild rice (V M G Mu) | 12.95 |
| SEABREAM FILLET pea puree, sauce vierge (F M) | 13.95 |
| SPICED AUTUMN VEGETABLE TAGINE cous cous, almonds (VE N) | 11.95 |
| BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (M SD) | 13.95 |
| PAN SEARED DUCK BREAST turnips, caramelised figs, celeriac purée, orange reduction (M C 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

served with confit tomato & frites

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|-----------------|-------|
| 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, orange segments, crispy chickpeas, tahini dressing (SS)

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

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

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|-------------------------------------|------|---|------|
| MIXED OLIVES (VE)..... | 3.50 | FRITES (V)..... | 2.50 |
| GARLIC BREAD (V M G)..... | 2.95 | EXTRA VEGETABLE PAN FOR 2 (V M)..... | 3.95 |
| GARLIC BREAD WITH CHEESE (M G)..... | 3.95 | 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

ROAST PUMPKIN & SAGE SOUP toasted pumpkin seeds (VE C)

SPICED WILD MUSHROOM RAGOUT cashew nuts, toasted french bread (VE G N C)

SMOKED MACKEREL RILLETES mixed leaves, chive creme fraiche, toasted french bread (F G)

TARTIFLETTE potato, smoked bacon, reblochon cheese, cream & shallots (M)

HAM HOCK & BLACK PUDDING TERRINE apple & apricot chutney, dressed leaves (SD Mu G)

PLATS DE RÉSISTANCE

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

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

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

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

SEABREAM FILLET pea purée, sauce vierge (F M)

AUTUMN VEGETABLE MILLEFEUILLE butternut squash coulis, walnuts (VE 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