

chez jules

MENU DU JOUR

LE MERCREDI 4, NOVEMBRE

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 FLORAISSON GIN & FEVERTREE TONIC	£6.45

HORS D'OEUVRES

GARLIC BREAD (V M G)	2.95
GARLIC BREAD WITH CHEESE (M G)	3.95
MIXED OLIVES (VE)	3.50
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

PUMPKIN & SAGE SOUP (VE C N)	4.50
FRENCH ONION SOUP Gruyère croûte (M SD G C)	5.50
CREAMY GARLIC MUSHROOMS toasted brioche (V M SD G E)	6.25
COD FISHCAKE garlic mayonnaise, mixed leaves (F M G E)	6.25
VEGAN FETA & BEETROOT SALAD carrot purée, candied pecans (VE N)	5.95
SMOKED SALMON cucumber crème fraîche, peashoots (F M)	5.95
PORK CROQUETTES butternut squash purée, crushed cashew nuts (M SD G E N)	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 ***

CHICKEN BREAST white wine, mushroom & cream sauce (M SD)	12.95
BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (M SD)	13.95
DEMI POULET RÔTI half rotisserie chicken with a lemon & herb butter or spicy butter rub served with frites, mixed salad & aioli*** (M E)	11.95
SAVOURY CRÊPE filled with spinach, ricotta, pinenuts & sultanas with a tomato & basil sauce (V M G N E)	12.95
SEABREAM FILLET pea & mint purée, sauce vierge (F M)	13.95
CHARGRILLED PORK CHOP potato purée, cherry apple red wine jus (M SD)	13.95
SPICED AUTUMN VEGETABLE TAGINE cous cous, toasted almonds (VE G N)	11.95
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

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

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

12PM-6PM

2 courses 13.95 • 3 courses 16.95

ENTRÉES

PUMPKIN & SAGE SOUP (VE C)

CREAMY GARLIC MUSHROOMS toasted brioche (V M SD G E)

SMOKED SALMON cucumber crème fraîche, peashoots (F M)

COD FISHCAKE garlic mayonnaise, mixed leaves (F M G E)

PORK CROQUETTES butternut squash purée, crushed cashew nuts (M SD G E N)

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

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)

DEMI POULET RÔTI half rotisserie chicken with a lemon & herb butter or spicy butter rub
served with frites, mixed salad & aioli (M E)

CHARGRILLED PORK CHOP potato purée, cherry apple, red wine jus (M SD)

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

SEABREAM FILLET pea & mint purée, sauce vierge (F M)

SPICED AUTUMN VEGETABLE TAGINE cous cous, toasted almonds (VE G 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