

chez jules

MENU DU JOUR

DIMANCHE 12 SEPTEMBRE 2021

APÉRITIFS

CHARLES CHEVALIER CHAMPAGNE (125ml) **7.95**

WEETWOOD RASPBERRY GIN & TONIC **7.25**

WINE OF THE MONTH

Côté Sauvage de Villa Dria, Côtes de Gascogne
Sauvignon/Colombard

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) **3.25**

HAM HOCK CROQUETTES aioli (M C G E) **3.95**

MIXED OLIVES (VE) **3.95**

OLIVE TAPENADE croûton (F G SD) **3.95**

ENTRÉES

CREAM OF CAULIFLOWER SOUP **4.95**

herb croûtons (V C M G)

FRENCH ONION SOUP **6.95**

gruyère croûton (M SD G C)

LYONNAISE SALAD **5.95**

lettuce, bacon, poached egg, croutons (G SD Mu E)

CONFIT CHICKEN & WILD MUSHROOM TERRINE **6.95**

mustard emulsion (SD E C MU)

WHIPPED GOATS CHEESE MOUSSE **6.25**

chilled carrot broth, pickled carrot, toasted seeds (V M G SD)
(VE available)

HOMEMADE BLACK PUDDING **7.25**

poached egg, hollandaise sauce (SD C G M E)

TARTIFLETTE **7.25**

potato, bacon, reblochon, cream, shallots (M)

ESCARGOTS **6.95**

sautéed snails, pastis, garlic & parsley, crumbs (M G Mo)

SMOKED MACKEREL PÂTÉ **6.25**

crème fraîche, radish salad (F M SD G)

MOULES MARINIÈRE **7.25**

fresh mussels, cream, garlic, parsley (SD M C Mo)

SAINT-JACQUES **12.25**

pan fried scallops, pea purée, grenobloise (SD G Mo)

PLATS DE RÉSISTANCE

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

ROAST RIBEYE OF BEEF **13.95**

Yorkshire pudding, roast potatoes, jus (M E G SD)

PORK LOIN STEAK **14.25**

lentil & bacon cassoulet, boudin noir crumb (M G SD)

BREAST OF CHICKEN **14.25**

leek & bacon cream (M C SD)

DEMI THYME & GARLIC ROAST CHICKEN **12.95**

rosemary roast potatoes, chicken gravy (M SD)

SLOW COOKED LAMB SHOULDER **18.95**

petit pois, lamb & mint reduction (SD)

ROAST DUCK BREAST **18.95**

wild mushroom & pearl barley ragu, cured egg yolk (M G E C SD)

PAN FRIED SEABASS **14.95**

wilted greens, fennel cream, pickled fennel (F M SD)

BAKED COD **17.95**

mustard crust, spring cabbage & bean cassoulet
(F Mu G M C SD)

BROCCOLI & GOATS CHEESE FILO TART **12.95**

fig purée (V G M)

TEMPURA BATTERED BANANA BLOSSOM **12.95**

crushed peas, caper & shallot dressing (VE)

(served with vegan vegetable pan)

STEAKS

served with confit tomato & frites, choose your sauce:

café de Paris butter (M MU SD) peppercorn (M SD Mu) red wine (SD) or maitre d'hotel beurre (M SD)

7oz RIBEYE **17.95** / 10oz SIRLOIN **23.55** / 10oz RIBEYE **25.65**

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

SIDES

POTATO PURÉE (V M) 2.95	FRITES (V) 2.95
WILTED SPINACH (M) 2.95	CJ VEGETABLE PAN (V M) 3.25
GRATIN DAUPHINOIS POTATOES (V M) 3.55	MIXED SALAD - FRENCH DRESSING (VE Mu SD) 3.95

DESSERTS ET FROMAGES

CRÈME BRÛLÉE sable biscuit (V M G N) 5.95	FROMAGES (M G)
BAKED CHEESECAKE orange, honeycomb (V G M) 6.25	4 pieces 11.95* / 3 pieces 8.95* / 2 pieces 5.95 served with artisan biscuits, grapes & red onion chutney
BANANA DELICE salted caramel (V G N M) 5.95	* not included in the Prix Fixe offer
CHOCOLAT & MINT MARQUIS (V G M) 6.95	Camembert Le Fin Normand, Comté 18-24month,
TARTE AU CITRON crème fraîche (V G M) 5.95	Roquefort Cantorel, Goat's Cheese
POACHED PEACHES plant based passion fruit cream, granola (VE G N) 6.25	Tomme de Savoie
	ADD extra piece of Cheese for £3.00

PRIX FIXE MENU

12pm - 9pm

2 courses 14.95 • 3 courses 17.95

ENTRÉES

CREAM OF CAULIFLOWER SOUP herb croûtons (V C M G)
LYONNAISE SALAD lettuce, bacon, poached egg, croûtons (G SD Mu E)
SMOKED MACKEREL PÂTÉ crème fraîche, radish salad (F M SD G)
CONFIT CHICKEN & MUSHROOM TERRINE mustard emulsion (SD E C MU)
WHIPPED GOATS CHEESE MOUSSE chilled carrot broth, pickled carrot, toasted seeds (V M G SD)

PLATS DE RÉSISTANCE

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

ROAST RIBEYE OF BEEF Yorkshire pudding, rosemary roast potatoes, jus (M E G SD)
DEMI THYME & GARLIC ROAST CHICKEN rosemary roast potatoes, chicken gravy (M SD)
PORK LOIN STEAK lentil & bacon cassoulet, boudin noir crumb (M G SD)
SEABASS wilted greens, fennel cream, pickled fennel (F M SD)
GOATS CHEESE & BROCCOLI FILO TART fig purée (V G SD N M E)

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