

chez jules

MENU DU JOUR

JEUDI 22 JUILLET 2021

APÉRITIFS

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

WEETWOOD RASPBERRY GIN & TONIC **7.25**

STRAWBERRY PEPPER COCKTAIL

Weetwood gin, pink pepper strawberry puree, lime **7.95**

HORS D'OEUVRES

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

PORK & GRUYÈRE CROQUETTES

shallot purée (M C G E) **3.95**

MIXED OLIVES (VE) **3.95**

TAPENADE TARTINE olives, capers, anchovy (F G SD) **4.45**

ENTRÉES

WHITE BEAN & ONION SOUP **4.95**

croûtons (V M G)

FRENCH ONION SOUP **5.95**

gruyère croûton (M SD G C)

LYONNAISE SALAD **5.95**

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

GRILLED ASPARAGUS **7.25**

poached egg, hollandaise (V SD E M)

BEETROOT TARTARE **5.25**

cured yolk, filo crisp, salt baked beetroot (V E G SD)
(VE available)

HOMEMADE BLACK PUDDING **7.25**

date & apple chutney, mixed leaves (SD C G M E)

TARTIFLETTE **6.75**

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

ESCARGOTS **6.95**

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

SMOKED MACKEREL PÂTÉ **6.25**

herb crème fraîche, radish salad (F M SD G)

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 ***

PORK BELLY **13.25**

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

BREAST OF CHICKEN **14.25**

wild mushroom cream (M C SD)

BEEF BOURGUIGNON slow cooked beef **13.95**

shallots, mushrooms, bacon, thyme & red wine (M C SD)

SLOW COOKED LAMB SHOULDER **18.95**

petit pois, lamb & mint reduction (M C SD)

BLACKENED BEEF MEDALLIONS **19.95 *****

pomme mousseline, kale, beef butter bread (M C G SD)

CONFIT DUCK LEG **18.95**

spring cabbage & bean cassoulet, shallots (M G SD)

DEMI POULET RÔTI **11.95 *****

lemon & herb or spicy butter, frites, salad, aioli (M C E)

PAN FRIED SEABASS **14.95**

wilted kale, red pepper & almond vierge (F M N SD)

PAVE OF SALMON **16.95**

cauliflower purée, roast cauliflower, keta caviar (F M SD E)

BAKED COD **15.75**

mustard crust, barley & herb risotto (F Mu G SD)

GOATS CHEESE & BROCCOLI FILO TART **12.95**

fig purée (V G SD N M E)

CAULIFLOWER STEAK **12.95**

Jerusalem artichoke purée, artichoke crisps (VE)

STEAKS

served with confit tomato & frites, choose your sauce:

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

7oz RIBEYE **17.95** / 10oz SIRLOIN **23.55** / 10oz RIBEYE **25.65** / 8oz FILLET **29.95**

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

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

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 14.95 • 3 courses 17.95

ENTRÉES

WHITE BEAN & ONION SOUP croûtons (V M G)
LYONNAISE SALAD lettuce, bacon, poached egg, croutons (G SD Mu E)
MOKED MACKEREL PÂTÉ herb crème fraîche, radish salad (F M SD G)
HOMEMADE BLACK PUDDING date & apple chutney, mixed leaves (SD C G M E)
BEETROOT TARTARE cured yolk, filo crisp, salt baked beetroot (V E G SD) (VE available)

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 C SD)
DEMI POULET RÔTI half rotisserie chicken with a lemon & herb butter or spicy butter rub served with frites, mixed salad & aioli (SD C M E) *
PORK BELLY bacon & lentil cassoulet, boudin noir crumb (M G C SD)
CHICKEN BREAST wild mushroom cream (M C SD)
SEABASS wilted kale, red pepper & almond vierge (F M N 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