

chez jules

## SUNDAY MENU DU JOUR

DIMANCHE 18 JUILLET

### 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

CARROT & CARDOMOM SOUP **4.95**

crème fraîche (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**

bacon jam, 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 \*\*\*

ROAST RIBEYE OF BEFF **13.95**

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

PORK LOIN **13.25**

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

BREAST OF CHICKEN **14.25**

wild mushroom cream (M C SD)

DEMI THYME & GARLIC ROAST CHICKEN **12.95**

rosemary roast potatoes, chicken gravy (M SD)

SLOW COOKED LAMB SHOULDER **18.95**

pea & mint purée, petit pois, lamb & mint reduction (SD)

CONFIT DUCK LEG **18.95**

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

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 & TENDERSTEM BROCCOLI TART **12.95**

fig purée (V G SD N M E)

CAULIFLOWER STEAK **12.95**

Jerusalem artichoke purée, artichoke crisp (VE)

### 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** / 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) <b>2.95</b>	FRITES (V) <b>2.95</b>
WILTED SPINACH (M) <b>2.95</b>	CJ VEGETABLE PAN (V M) <b>3.25</b>
GRATIN DAUPHINOIS POTATOES (V M) <b>3.55</b>	MIXED SALAD - FRENCH DRESSING (VE Mu SD) <b>3.95</b>

## DESSERTS ET FROMAGES

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

## PRIX FIXE MENU

12pm - 9pm

2 courses 14.95 • 3 courses 17.95

### ENTRÉES

- CARROT & CARDOMOM SOUP crème fraîche (V M G)
- LYONNAISE SALAD lettuce, bacon, poached egg, croutons (G SD Mu E)
- SMOKED MACKEREL PÂTÉ herb crème fraîche, radish salad (F M SD G)
- HOMEMADE BLACK PUDDING bacon jam, mixed leaves (SD C G M E)
- BETROOT 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 \*

- ROAST RIBEYE OF BEFF Yorkshire pudding, rosemary roast potatoes, jus (M E G SD)
- DEMI THYME & GARLIC ROAST CHICKEN rosemary roast potatoes, chicken gravy (M SD)
- PORK LOIN bacon & lentil cassoulet, boudin noir crumb (M G C SD)
- SEABASS wilted kale, red pepper & almond vierge (F M N SD)
- GOATS CHEESE & TENDERSTEM BROCCOLI 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