

chez jules

MENU DU JOUR

VENDREDI 17 SEPTEMBRE 2021

APÉRITIFS

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

PINK GIN & TONIC **5.45**

WINE OF THE MONTH

Côté Sauvage de Villa Dria, Côtes de Gascogne

Sauvignon/Colombard | Bottle **26.95** / 175ml **6.95**

HORS D'OEUVRES

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

PORK CROQUETTES aioli (M C G E) **3.95**

MIXED OLIVES (VE) **3.95**

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

ENTRÉES

CREAM OF MUSHROOM & TARRAGON SOUP **4.95**

crème fraîche (V M C SD)

FRENCH ONION SOUP **6.95**

gruyère croûton (M SD G C)

LYONNAISE SALAD **5.95**

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

HAM HOCK & WHOLEGRAIN MUSTARD TERRINE **6.95**

pickled cucumber, 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 ***

CONFIT PORK BELLY **14.25**

parsley & gruyère mashed potato, apple purée (M C SD)

BREAST OF CHICKEN **14.25**

leek & bacon cream (M C SD)

BEEF BOURGUIGNON slow cooked beef **13.95**

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

ROAST DUCK BREAST **18.95**

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

BLACKENED BEEF MEDALLIONS **21.95** ***

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

SLOW COOKED LAMB SHOULDER **19.95**

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

DEMI POULET RÔTI **11.95** ***

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

PAN FRIED SEABASS **14.95**

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

BAKED COD **18.95**

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

BRAISED CRAPAUDINE BEETROOT **12.95**

sage cream cheese croquette, horseradish dressing
(V G SD C 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:

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

7oz RIBEYE **19.95** / 10oz SIRLOIN **24.95** / 10oz RIBEYE **23.95** / 8oz FILLET **27.95**

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

DESSERTS ET FROMAGES

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

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 14.95 • 3 courses 17.95

ENTRÉES

- CREAM OF MUSHROOM & TARRAGON SOUP crème fraîche (V M C SD)
LYONNAISE SALAD lettuce, bacon, poached egg, croûtons (G SD Mu E)
SMOKED MACKEREL PÂTÉ crème fraîche, radish salad (F M SD G)
HAM HOCK & WHOLEGRAIN MUSTARD TERRINE pickled cucumber, 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 *
- 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) *
CONFIT PORK BELLY parsley & gruyère mashed potato, apple purée (M C SD)
CHICKEN BREAST leek & bacon cream (M C SD)
SEABASS wilted greens, fennel cream, pickled fennel (F M SD)
BRAISED CRAPAUDINE BEETROOT sage cream cheese croquette, horeseradish dressing (V G C SD M)
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