

chez jules

MENU DU JOUR

SAMPLE SUNDAY MENU

APÉRITIFS

CHARLES CHEVALIER CHAMPAGNE (125ml) **7.95**
JUNE by G'VINE Peach Gin Liquer & Cremant **6.95**

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**
PORK & TURMERIC CROQUETTES aioli (M C G E) **3.95**
MIXED OLIVES (VE) **3.95**
OLIVE TAPENADE croûtons (F G SD) **3.95**

ENTRÉES

BUTTERNUT SQUASH SOUP **4.95**
crème fraîche, toasted pumpkins seeds (V C M)
FRENCH ONION SOUP **6.95**
gruyère croûton (M SD G C)
CARDAMOM POACHED PEAR **6.95**
roquefort & walnut (SD N M)
CONFIT CHICKEN & BACON TERRINE **6.95**
celeriac remoulade (SD M 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)
CRISPY FROG LEGS **6.95**
aioli (M G E)
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 BELLY **14.25**
parsley & gruyère mashed potato, apple purée (M C 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)

DUCK BREAST **18.95**
wild mushroom & pearl barley ragu, cured egg yolk (M G E C SD)
BAKED COD **16.95**
wilted greens, fennel cream, pickled fennel (F M SD)
PAN FRIED SEABASS **14.95**
spring cabbage & bean cassoulet
(F G M C SD)
POTATO TERRINE WITH SUNDRIED TOMATO **12.95**
pine nuts, wild mushrooms, cream cheese, celeriac purée
(V E M N)
TEMPURA BATTERED BANANA BLOSSOM **12.95**
crushed peas, caper & shallot dressing (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 **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**
BLACKBERRY & PISTACHIO FRANGIPANE TART
blackberry crème fraîche (V N G 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 & red onion 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

12pm - 9pm

2 courses **14.95** • 3 courses **17.95**

ENTRÉES

BUTTERNUT SQUASH SOUP crème fraîche, toasted pumpkins seeds (V C M)
CARDAMOM POACHED PEAR roquefort & walnut (SD N M)
SMOKED MACKEREL PÂTÉ crème fraîche, radish salad (F M SD G)
CONFIT CHICKEN & BACON TERRINE celeriac remoulade (SD M E C)
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, roast potatoes, jus (M E G SD)
DEMI THYME & GARLIC ROAST CHICKEN rosemary roast potatoes, chicken gravy (M SD)
PORK BELLY parsley & gruyère mashed potato, apple purée (M C SD)
BAKED COD wilted greens, fennel cream, pickled fennel (F M SD)
POTATO TERRINE WITH SUNDRIED TOMATO pine nuts, wild mushrooms, cream cheese, celeriac purée
(V E M 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