

chez jules

MENU DU JOUR

SAMPLE SUNDAY MENU

VIN & BIÈRE SPÉCIAUX

CHAMPAGNE Charles Chevalier (125ml) **7.95**
2018 PINOT BLANC Sipp Mack, Alsace (125ml) **5.25**
2016 ST-EMILION GRAND CRU Château Grand Faurie La
Rose (125ml) **8.25**
LA GORGE FRAÎCHE, IPA 6% **4.65**

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) **3.25**
PORK & CHEESE CROQUETTES aioli (M C G E) **3.95**
MIXED OLIVES (VE) **3.95**
OLIVE TAPENADE croûton (F G SD) **3.95**

ENTRÉES

CELERIAC & APPLE SOUP 4.95 crème fraîche & croûton (V C G M)	HOMEMADE BLACK PUDDING 7.25 poached egg, hollandaise sauce (SD C G M E)
FRENCH ONION SOUP 6.95 gruyère croûton (M SD G C)	TARTIFLETTE 7.25 potato, bacon, reblochon, cream, shallots (M)
POACHED PEAR & ROQUEFORT SALAD 6.95 candied walnuts, citrus dressing (SD N M)	CRISPY FROG LEGS 6.95 aioli (M G E)
HAM HOCK & CHESTNUT TERRINE 6.95 apricot chutney (SD E C Mu)	MOULES MARINIÈRE 7.25 fresh mussels, cream, garlic, parsley (SD M C Mo)
WHIPPED GOATS CHEESE MOUSSE 6.25 chilled carrot broth, pickled carrot, toasted seeds (V M G SD) (VE available)	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)	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)	PAN FRIED SEABASS 14.95 petits pois à la française, cherry tomato salsa (F M SD)
PORK LOIN STEAK 14.25 parsley & gruyère mashed potato, apple purée (M C SD)	BAKED COD 17.95 mustard crust, spring cabbage & bean cassoulet (F Mu G M C SD)
SLOW COOKED LAMB SHOULDER 18.95 petit pois, lamb & mint reduction (SD)	WILD MUSHROOM & SPINACH WELLINGTON 12.95 tomato & basil sauce (V M N G SD)
CONFIT DUCK LEG 18.95 wild mushroom & pearl barley ragu, cured yolk (M G C E SD)	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 maître 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	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
ALMOND, PISTACHIO & RASPBERRY FRANGIPANE TART chantilly cream (V N G E M) 6.25	served with artisan biscuits, grapes & red onion chutney
DARK & WHITE CHOCOLATE DELICE (V G M) 6.95	* not included in the Prix Fixe offer
TARTE AU CITRON crème fraiche (V G M) 5.95	Camembert Le Fin Normand, Comté 18-24month,
CHESTNUT MOUSSE plant based vanilla yoghurt, figs & granola (VE G N) 6.25	Fourme d'Ambert, Goat's Cheese
	Tomme de Savoie
	ADD extra piece of Cheese for £3.00

PRIX FIXE MENU

12pm - 9pm

2 courses 15.95 • 3 courses 18.95

ENTRÉES

CELERIAC & APPLE SOUP crème fraiche & croûton (V C G M)
POACHED PEAR & ROQUEFORT SALAD candied walnuts, citrus dressing (SD N M)
SMOKED MACKEREL PÂTÉ crème fraîche, radish salad (F M SD G)
TARTIFLETTE potato, bacon, reblochon, cream, shallots (M)
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 parsley & gruyère mashed potato, apple purée (M C SD)
SEABASS petits pois à la française, cherry tomato salsa (F M SD)
WILD MUSHROOM & SPINACH WELLINGTON tomato & basil sauce (V M N G SD)

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