

chez jules

MENU DU JOUR

SAMPLE TUESDAY OFFER

TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 25.00pp

Select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'

Choose between a bottle of house white or red wine or UPGRADE to

SAUVIGNON BLANC Le Chapeau Noir, Vin de France 4.00

MALBEC Beaute du Sud, South of France 4.50

ROSÉ D'ANJOU Pierre Chainier 'Sélection 1749', Loire 4.50

CREMANT BLANC DE BLANC Bouvet-Ladubay, Loire 10.00

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 croûtons (F G SD) 3.95

ENTRÉES

CREAM OF TOMATO SOUP 4.95

crème fraîche & croûton (V G S M)

FRENCH ONION SOUP 6.95

gruyère croûton (M SD S G C)

POACHED PEAR & BLUE CHEESE SALAD 6.95

candied walnuts, walnut dressing (SD E Mu N M)

CHICKEN, HAM HOCK & SAGE TERRINE 6.95

celeriac remoulade (SD E C Mu)

WHIPPED GOATS CHEESE MOUSSE 6.25

chilled carrot broth, pickled carrot, toasted seeds

(V M G S 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 S SD G)

MOULES MARINIÈRE 7.25

fresh mussels, cream, garlic, parsley (SD M C Mo)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise ***

PORK BELLY 14.25

fondant potato, apple purée (M C SD)

BREAST OF CHICKEN 14.25

lentil & bacon casserole (C SD)

BEEF BOURGUIGNON slow cooked beef 13.95

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

CHARGRILLED 7oz RIBEYE STEAK 19.95 ***

confit tomato, frites, peppercorn sauce (M Mu SD)

CONFIT DUCK LEG 18.95

white bean & cabbage cassoulet (M G C SD)

DEMI POULET RÔTI 11.95 ***

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

PAN FRIED SEABASS 14.95

wilted greens, fennel cream, pickled fennel

(F M N SD)

BAKED COD 18.95

mustard crust, kale, bacon & leek cream

(F Mu G M C SD)

SAVOURY CREPE 12.95

wild mushroom, spinach, ricotta & cashew nuts,

tomato sauce (V SD E G M N)

TEMPURA BATTERED BANANA BLOSSOM 12.95

crushed peas, caper & shallot dressing (VE)

(served with vegan vegetable pan)

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 (V 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 N) 5.95
BAKED CHEESECAKE orange, honeycomb (V G M) 6.25
PISTACHIO & RASPBERRY FRANGIPANE TART chantilly cream (V N G E M) 6.25
DARK & WHITE CHOCOLATE DELICE white chocolate crumb (V G M) 6.95
TARTE AU CITRON crème fraiche (V G M) 5.95
CHESTNUT MOUSSE plant based vanilla yoghurt, figs & 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, Fourme d'Ambert, Goat's Cheese Tomme de Savoie
ADD extra piece of Cheese for £3.00

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 15.95 • 3 courses 18.95

ENTRÉES

- CREAM OF TOMATO SOUP crème fraiche & croûton (V G S M)
POACHED PEAR & BLUE CHEESE SALAD candied walnuts, walnut dressing (SD E Mu N M)
SMOKED MACKEREL PÂTÉ crème fraîche, radish salad (F M SD S G)
CHICKEN, HAM HOCK & SAGE TERRINE celeriac remoulade (SD E C Mu)
WHIPPED GOATS CHEESE MOUSSE chilled carrot broth, pickled carrot, toasted seeds (V M S 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* lemon & herb or spicy butter, frites, salad, aioli (M Mu C E)
PORK BELLY fondant potato, apple purée (M C SD)
BREAST OF CHICKEN lentil & bacon casserole (C SD)
SEABASS wilted greens, fennel cream, pickled fennel (F M N SD)
SAVOURY CREPE wild mushroom, spinach, ricotta & cashew nuts, tomato sauce (V SD E G 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