



*chez jules*



## MENU DU JOUR

DIMANCHE 12 JUIN 2022

### APÉRITIFS

POL ROGER Champagne (125ml) 10.95  
PINK FRENCH 77 pink gin,  
elderflower liqueur, lemon juice, rosé cremant 8.95

### HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.25  
PORK & CHEESE CROQUETTES mustard mayonnaise  
(M Mu G E) 4.95  
MIXED OLIVES (VE Mu) 3.95

### ENTRÉES / STARTERS

CARROT & CARDAMOM SOUP croutons (G V SD C) 5.95  
FRENCH ONION SOUP gruyère croûton (M SD G C) 6.95  
ESCARGOTS sautéed snails, pastis, garlic & parsley, crumbs (M G Mo) 7.25  
HOMEMADE BLACK PUDDING celeriac & wholegrain mustard remoulade (E SD Mu G) 7.95  
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.25  
CRAB LOAF crab salad, charred cucumber (Cr M G SD E Mu C) 8.25  
GRILLED MACKEREL FILLET gooseberry & ginger purée, cucumber & celery salsa (F C SD Mu) 7.25  
BEETROOT TERRINE goats cheese mousse, toasted pumpkin seeds (V N M SD) 6.95

### PLATS DE RÉSISTANCE

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

ROAST RIBEYE OF BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G C SD) 15.95  
DEMI ROAST CHICKEN rosemary roast potatoes, gravy (M SD) 14.95  
PAN SEARED BREAST OF CHICKEN wild mushroom & bacon cream (M C SD) 14.95  
PORK LOIN STEAK roast cauliflower, cauliflower purée (M C SD) 14.95  
SLOW COOKED LAMB SHOULDER spring onion mashed potato, confit roscoff onion, herb & garlic dressing,  
lamb jus (M C SD) 19.95  
CONFIT DUCK LEG potato rösti, spiced apple chutney, red wine sauce (M C E Mu SD) 19.95  
COD LOIN yeast butter new potatoes, leek cream (F SD M C G) 19.95  
SEABASS fricassée of peas, spinach & baby onions (F M C SD) 16.95  
TEMPURA BANANA BLOSSOM pea purée, caper & shallot salsa (SD VE) 12.95  
MUSHROOM WELLINGTON pinenuts, tarragon & mustard mashed potatoes (V G Mu E SD C M N) 12.95

### 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)

8oz RIBEYE 21.95 / 10oz RIBEYE 25.95

WiFi password: **bonjour2022**

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 shortbread biscuit (V M G E) 6.95  
BLANC MANGÉ compressed pineapple, pink peppercorn, candied almond, coconut milk (VE N SD) 6.75  
CHOCOLATE BROWNIE coffee cream (V G E N M) 7.25  
PASSIONFRUIT CHEESECAKE mango salsa (V M E G) 6.25  
TARTE AU CITRON raspberries, chantilly cream (V G M E) 6.75  
FROMAGES (M G) not included in the Prix Fixe offer  
3 pieces 8.95 / 4 pieces 11.95  
served with artisan biscuits, grapes & homemade chutney  
**Camembert Le Fin Normand, Roquefort, Fourme d'Ambert, Goat's Cheese, Comté, Tomme de Montagny**

**PRIX FIXE MENU**

12pm - 6pm

2 courses 16.95 • 3 courses 19.95

**ENTRÉES**

CARROT & CARDAMOM SOUP croutons (G V SD C)  
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)  
HOMEMADE BLACK PUDDING celeriac & wholegrain mustard remoulade (E SD Mu G)  
GRILLED MACKEREL FILLET gooseberry & ginger purée, cucumber & celery salsa (F C SD Mu)  
BEETROOT TERRINE goats cheese mousse, toasted pumpkin seeds (V N M SD)

**PLATS DE RÉSISTANCE**

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ROAST RIBEYE OF BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G C SD)  
DEMI ROAST CHICKEN rosemary roast potatoes, gravy (M SD)  
PORK LOIN STEAK roast cauliflower, cauliflower purée (M C SD)  
SEABASS fricassée of peas, spinach & baby onions (F M C SD)  
MUSHROOM WELLINGTON pinenuts, tarragon & mustard mashed potatoes (V G Mu E SD C 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

for parties of 8 and more a discretionary service charge of 10% will be added to your bill.  
All gratuities will be shared with the whole team