



chez jules



MENU DU JOUR

JEUDI 24 NOVEMBRE 2022

APÉRITIFS

RICARD 3.95
POL ROGER Champagne (125ml) 11.95
CJ COSMOPOLITAN 7.95
naud gin, cointreau, framboise, lime juice

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.25
BEEF CROQUETTES sweet chili mayonnaise
(M Mu G E) 4.95
MIXED OLIVES (VE Mu) 3.95

ENTRÉES

CREAM OF CARROT & CARDAMOM SOUP croûtons (V M SD C G) 4.95
FRENCH ONION SOUP gruyère croûton (M SD G C) 6.95
HOMEMADE BLACK PUDDING pickled vegetables, red onion marmalade (E G SD C) 7.95
ESCARGOTS sautéed snails, pastis, garlic & parsley, crumbs (M G Mo) 7.95
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M C SD) 7.25
COD FISHCAKE mustard, lemon crème fraîche, radish (SD M Mu G E F) 6.95
MOULES MARINIÈRE fresh mussels, cream, garlic, parsley (SD M C Mo) 7.95
WHIPPED GOATS CHEESE MOUSSE carrot broth, pickled carrots, pumpkin seeds & toast (V G M SD) 6.95

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 (C SD) 17.95
DEMI POULET RÔTI lemon & herb or chilli oil, frites, salad, aioli (M Mu E) 14.95 **
CHICKEN BREAST wilted kale, mushroom & tarragon cream sauce (SD C M) 14.95
DUCK BREAST pearl barley ragu, pomme Anna (C G M SD) 21.95
PORK BELLY lentil casserole, crispy onions, red wine jus (C SD) 15.95
BRAISED SHOULDER OF LAMB creamed potato, confit red onion (G M C SD) 24.95
HADDOCK wrapped in bacon, leek cream, herb oil (SD M F C Cr) 15.95
MOULES MARINIÈRE & FRITES fresh mussels, cream, garlic, parsley (SD M C Mo) 18.95 **
COD celeriac & yeast puree, wilted greens, red wine salsify (F SD M C) 21.95
CHICORY TART TATIN plant based sage cream cheese, shallot & caper dressing (VE G SD) 12.95
BROCCOLI AND SPINACH WELLINGTON, almond, cream sauce, wilted kale (N V G E SD C M) 13.95

STEAKS

served with confit tomato & frites, choose your sauce:
beurre café de Paris (M MU SD) peppercorn (M SD) red wine (SD) or beurre maître d'hôtel (M SD)
8oz RIBEYE 21.95 / 10oz RIBEYE 25.95 (chef recommends the steak to be cooked M/R or M)

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

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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 shortbread biscuit (V M G E) 6.95
POACHED PLUMS plant based raspberry cream, granola (VE N G SD) 7.25
CHOCOLATE BROWNIE coffee cream (V G E N M) 7.25
TOFFEE CHEESECAKE peanut brittle (V M E G P N) 6.75
TARTE AU CITRON vanilla crème fraîche, raspberries (V G M) 6.95
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

Monday - Sunday 12pm - 6pm

2 courses 17.95 • 3 courses 20.95

ENTRÉES

CREAM OF CARROT & CARDAMOM SOUP croûtons (V M SD C G)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M C SD)
HOMEMADE BLACK PUDDING pickled vegetables, red onion marmalade (E G SD C)
COD FISHCAKE mustard, horseradish crème fraîche, radish (SD M Mu G E F)
WHIPPED GOATS CHEESE MOUSSE carrot broth, pickled carrots, pumpkin seeds & toast (V G M SD)

PLATS DE RÉSISTANCE

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

DEMI POULET RÔTI lemon & herb or chilli oil, frites, salad, aioli (M Mu C E)
PORK BELLY lentil casserole, crispy onions, red wine jus (C SD)
CHICKEN BREAST wilted kale, mushroom & tarragon cream sauce (SD, C, Mu)
HADDOCK wrapped in bacon, leek cream, herb oil (F SD M C)
BROCCOLI AND SPINACH WELLINGTON, almond, cream sauce, wilted kale (N V G E SD C M)

VEGAN diners may select any starter and main course from our menu as part of the Prix Fixe menu

Our entire team's priority is YOU, our guest. We believe every role in our restaurant is of equal importance to achieving our goal of providing our guests the best possible experience. In effort to reward everyone equally we have implemented a **discretionary gratuity of 8.5%** to be split evenly amongst the entire team. Of course, it is always up to each guest to determine the gratuity amount they feel appropriate. Should you wish to modify or for any reason prefer not to leave any gratuity, then just let us know and we will change it without any questions asked