



chez jules



MENU DU JOUR

DIMANCHE 20 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 / STARTERS

CREAM OF CELERIAC & APPLE SOUP (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

SALMON FISHCAKE horseradish crème fraîche, radish (SD M 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 ***

ROAST BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G C SD) 16.95

DEMI ROAST CHICKEN rosemary roast potatoes, gravy (M SD) 14.95

CHICKEN BREAST wilted kale, mushroom & tarragon cream sauce (SD C M) 14.95

CONFIT DUCK LEG pearl barley ragu, pomme Anna (C G M SD) 19.95

PORK BELLY toulouse sausage, tomato, flagoulet bean cassoulet (C Mu G SD) 15.95

BRAISED SHOULDER OF LAMB creamed potato, confit red onion (G M C SD) 24.95

HADDOCK wrapped in bacon, fennel risotto, lobster bisque glaze (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 TART almond, cream sauce, wilted kale (V G E SD C M N) 13.95

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

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POTATO PURÉE (V M) 2.95
ROAST POTATOES (V M) 2.95
GRATIN DAUPHINOIS POTATOES (V M) 3.55
WILTED SPINACH (M) 2.95

SIDES

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
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) 7.25

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 17.95 • 3 courses 20.95

ENTRÉES

CREAM OF CELERIAC & APPLE SOUP (V M SD G)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M C SD)
HOMEMADE BLACK PUDDING pickled vegetables, red onion marmalade (E G SD C)
SALMON FISHCAKE horseradish crème fraîche, radish (SD M 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 *

ROAST BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G C SD)
DEMI ROAST CHICKEN rosemary roast potatoes, gravy (M SD)
PORK BELLY toulouse sausage, tomato, flagoulet bean cassoulet (C Mu G SD)
HADDOCK wrapped in bacon, fennel risotto, lobster bisque glaze (SD M F C Cr)
BROCCOLI & ALMOND TART cream sauce (V G E SD C M N)

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