



chez jules

MENU DU JOUR
MARDI 22 NOVEMBRE 2022



TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 27.50pp

select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'
choose between cidre breton (1L), house white or red wine or **UPGRADE** to
MUSCADET DE SEVRE ET MAINE SUR LIE, Domaine de la Tourmaline, Loire 6.00
GRENACHE CHEZ JULES 25 ANNÉES, Domaine Viranel, Languedoc 8.00
LA BOUTIQUE BONBON ROSÉ, Vin de France 4.50
CREMANT (Sparkling Wine) Bouvet-Ladubay, Loire 10.00

ENTRÉES

CREAM OF MUSHROOM & THYME 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

SMOKED HADDOCK FISHCAKE mustard, horseradish 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 (M C SD) 17.95

DEMI POULET RÔTI lemon & herb or chilli oil, frites, salad, aioli (M Mu C E) 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) 21.95

PORK BELLY lentil casserole, apple purée, crispy onions, red wine jus (C SD) 15.95

CHARGRILLED RIBEYE STEAK confit tomato, frites, peppercorn sauce (M SD) ** 21.95

COD celeriac & yeast puree, wilted greens, red wine salsify (F SD M C) 21.95

HADDOCK wrapped in bacon, leek & spinach cream sauce, wilted kale (F SD M C) 14.95

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

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	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 or Tuesday 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 MUSHROOM & THYME SOUP croûtons (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)
SMOKED HADDOCK 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 (C Mu G SD)
CHICKEN BREAST wilted kale, mushroom & tarragon cream sauce (SD, C, Mu)
HADDOCK wrapped in bacon, fennel risotto, herb oil (F SD M C)
BROCCOLI TART almond, cream sauce, wilted kale (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