

chez jules

Menu Saint Valentin



a glass of champagne

3 courses

£39.95 per person



HORS D'OEUVRES

OYSTERS sherry vinegar, shallots (Mo SD) **2.75 each**
PORK & GRUYERE CROQUETTES, aioli (M Mu SD G E) **4.95**
MIXED OLIVES (VE) **3.95**

ENTRÉES

SWEET POTATO SOUP chilli oil, garlic croutons (V C G M)
HOME CURED TREACLE GLAZED PORK BELLY plum purée, mixed leaves (C SD)
CHICKEN LIVER PARFAIT homemade chutney, toasted baguette (SD M S G)
CHARRED MACKEREL FILLET pickled rhubarb, crème fraîche (F SD M)
MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream (M Mo SD)
SHARING BAKED CAMEMBERT cranberry & ginger compote, rosemary croûtes (V M S SD)
GARLIC WILD MUSHROOMS cream, soft poached egg, truffle oil, toasted brioche (V E M S G)

PLATS DE RÉSISTANCE

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

BREAST OF CHICKEN wrapped in cured bacon, pomme purée, chicken jus (M C SD)
CONFIT DUCK LEG boulangere potato, saffron shallots (SD M C)
RIBEYE STEAK confit tomato, frites, peppercorn sauce (M SD)
HADDOCK on a butterbean and tomato cassoulet, crispy leeks (F SD)
FILLET OF SALMON buttered sapphire, champagne sauce, lemon, purple sprouting broccoli (F M SD G)
AUBERGINE CORDON BLEU comté cheese, tomato & green olive ragout (V G M SD)
BUTTERNUT SQUASH & SPINACH TART tomato & roast pepper sauce, kale, walnut dressing (VE N G SD)

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

DESSERTS

ASSIETTE DE DESSERTS (to share)
passionfruit cheesecake, macarons, lemon curd tart, chocolate pot (V G N M E)

VANILLA CRÈME BRÛLÉE raspberry macaron (V M G N E)

TARTE AU CITRON vanilla crème fraîche (V M G E)

DARK CHOCOLATE BROWNIE white chocolate sauce, toffee popcorn (V N G E M)

SELECTION OF FRENCH CHEESES caramelised red onion chutney, grapes & artisan biscuits (M G)
(individual or to share)

DESSERT WINE

Sauternes - Castelnau de Suduiraut 50ml 4.50

PORT

Fonseca Bin 27 (50ml) 3.55

Ramos Pinto Reserva (50ml) 3.95

Fonseca Vintage Guimaraens (50ml) 6.15

DESSERT COCKTAILS

Dark Chocolate & Mint 8.95
crème de menthe, mozart dark chocolate, cream

White Hazelnut Chocolate 8.95
frangelico, mozart white, kahlua, cream

Orange Brûlée 8.95
disaronno amaretto, grand marnier, cognac, cream



An optional gratuity of 8.5% will be added to your bill.
All gratuities will be shared with the whole team

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