

chez jules

SUNDAY MENU

DIMANCHE 11 MARS 2023

APÉRITIFS

POL ROGER champagne (125ml) 11.95
KIR ROYALE champagne, crème de cassis 8.95
LILLET CITROSÉ lillet rosé, lemonade 5.95

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.75
CHICKEN & MUSTARD CROQUETTES (M Mu G E SD) 5.25
MIXED OLIVES (VE Mu SD) 3.95

ENTRÉES / STARTERS

CREAM OF TOMATO & BASIL SOUP croûtons (V C G M) 5.50
FRENCH ONION SOUP gruyère croûton (M SD G C) 6.95
BEETROOT TERRINE goat cheese mousse (V SD M) 7.25
CUISSÉS DE GRENOUILLE frog legs, herb crumb (M G) 7.95
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.95 / 15.95
MACKEREL PÂTÉ pickled rhubarb, horseradish crème fraîche (M SD F G) 7.95
HOMEMADE BLACK PUDDING fruit chutney (G E SD C) 7.50
SMOKED HADDOCK FISHCAKE lemon & caper mayonnaise (F M E G C SD) 7.95
APPLE & FENNEL SALAD hazelnuts, pomegranate, pumpkin seeds (VE N Mu SD) 7.50

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
PORK CASSEROLE crispy onions (SD C G) 15.95
CHICKEN BREAST sauté new potatoes, kale, almonds, red wine sauce (SD N M C) 15.95
SLOW BRAISED SHOULDER OF LAMB pomme purée, red wine braised onion (SD C) 23.95
SEABASS herb spelt "risotto" pickled pink onions (F SD G M C) 18.95
HADDOCK WRAPPED IN BACON sweet potato mash, leek cream (F C M) 17.95
BUTTERNUT SQUASH & SPINACH GRATIN tomato sauce, hazelnut crumb (VE N G SD) 13.95
LEEK & POTATO TART wholegrain mustard mornay sauce (V C M G Mu SD) 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 22.95 / 10oz RIBEYE 26.95

WiFi password: chezjules1997

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) 3.50
ROAST POTATOES (V M) 3.50
GRATIN DAUPHINOIS POTATOES (V M) 3.95

SIDES

FRITES (V) 3.50
CJ VEGETABLE PAN (V M) 3.95
MIXED SALAD - FRENCH DRESSING (VE M U SD) 3.95

DESSERTS ET FROMAGES

ALMOND FRANGIPANE chantilly cream, vanilla apricots (V M N G SD E) 6.95
CRÈME BRÛLÉE shortbread biscuit (V G E M) 7.25
PLANT BASED COFFEE CARAMEL raisins (VE SD) 6.95
TARTE AU CITRON crème fraîche (V G E M) 7.25
CHOCOLATE BROWNIE white chocolate sauce, toffee popcorn (V N G E M) 7.95
WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE (V E G M) 6.95
FROMAGES selection of french cheeses, grapes, chutney, artisan crackers (M SD G)
3 pieces 8.95 / 4 pieces 11.95 **not included in the Prix Fixe offer**
Camembert Le Fin Normand, Fourme d'Ambert, Comté, Tomme de Montagny

PRIX FIXE MENU

12pm - 6pm

2 courses 17.95 • 3 courses 20.95

ENTRÉES

CREAM OF TOMATO & BASIL SOUP croûtons (V C G M)
HOMEMADE BLACK PUDDING fruit chutney (G E SD C)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)
MACKEREL PÂTÉ pickled rhubarb, horseradish crème fraîche (M SD F G)
APPLE & FENNEL SALAD hazelnuts, pomegranate, pumpkin seeds (VE N M U SD)

PLATS DE RÉSISTANCE

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

ROAST BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G C SD)
DEMI ROAST CHICKEN rosemary roast potatoes, gravy (M SD)
PORK CASSEROLE crispy onions (SD C G)
SEABASS herb spelt "risotto" pickled pink onions (F SD G M C)
BUTTERNUT SQUASH & SPINACH GRATIN tomato sauce, hazelnut crumb (VE N G)

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