

chez jules

MENU DU JOUR

MARDI 14 MARS 2023

TUESDAY WINE OFFER

2 courses and a BOTTLE OF WINE each! 27.95pp

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

VIOGNIER Chateau Viranel, Languedoc-Roussillon 7.00

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 BROCCOLI & CHEESE SOUP croûtons (V C G M) 5.50

FRENCH ONION SOUP gruyère croûton (M SD G C) 6.95

BETROOT TERRINE goat cheese mousse (V SD M) 7.25

CUISSES 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

CRAB & CREAM CHEESE TART cucumber, apple (Cr M G 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 **

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (C SD) 18.95

DEMI POULET RÔTI lemon & herb or mild spiced oil, frites, salad, aioli (M Mu C E) 15.95 **

PORK LOIN STEAK wholegrain mustard mash, apple puree, pork rind (SD M Mu C G) 15.95

CHICKEN BREAST sauté new potatoes, kale, almonds, red wine sauce (SD N M C) 15.95

8OZ RIBEYE STEAK confit tomato, pea shoots, peppercorn sauce (SD M Mu) 22.95 **

SEABASS herb barley "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

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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SIDES

- POTATO PURÉE (V M) 3.50
GRATIN DAUPHINOIS POTATOES (V M) 3.95
FRITES (V) 3.50
CJ VEGETABLE PAN (V M) 3.95
MIXED SALAD - FRENCH DRESSING (VE Mu 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 or Tuesday Wine offer**

Camembert Le Fin Normand, Fourme d'Ambert, Comté, Tomme de Montagny

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 17.95 • 3 courses 20.95

ENTRÉES

- CREAM OF BROCCOLI & CHEESE 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)
CRAB & CREAM CHEESE TART cucumber, apple (Cr M G SD)
APPLE & FENNEL SALAD hazelnuts, pomegranate, pumpkin seeds (VE N Mu 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 mild spiced oil, frites, salad, aioli (M Mu C E) **
CHICKEN BREAST sauté new potatoes, kale, almonds, red wine sauce (SD N M C)
PORK LOIN STEAK wholegrain mustard mash, apple puree, pork rind (SD M Mu C G)
SEABASS herb barley "risotto" pickled pink onions (F SD G M C)
BUTTERNUT SQUASH & SPINACH GRATIN tomato sauce, hazelnut crumb (VE N G SD)

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