

chez jules

SUNDAY MENU

DIMANCHE 21 MAI 2023

APÉRITIFS

POL ROGER champagne (125ml) 11.95

KIR ROYALE champagne, crème de cassis 8.95

PEACH SPRITZ peach gin liqueur, sparkling wine 8.95

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.75

PORK CROQUETTES mustard emulsion (M C Mu G S SD E) 5.25

MIXED OLIVES (VE Mu SD) 3.95

ENTRÉES / STARTERS

CELERIAC & APPLE SOUP croûtons (V M SD C G) 5.50

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

ASPARAGUS MOUSSE puffed potatoes, asparagus salad (V Mu E 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

HOMEMADE BLACK PUDDING red onion chutney, dressed leaves (C E G Mu M SD) 7.25

CURED MACKEREL fennel & orange salad (F SD C Mu) 8.95

PAN FRIED RED MULLET pickled pink onion salad, saffron emulsion (F SD Mu E) 7.95

BETROOT & PICKLED CUCUMBER SALAD hazelnuts, 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) 17.95

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

PORK LOIN STEAK puy lentils, caramelised apple puree, crispy onions (SD G C) 15.95

CHICKEN BREAST bacon & leek cream, wilted kale (SD M C) 15.95

BRAISED SHOULDER OF LAMB creamed potatoes, sticky apricots (SD M C) 23.95

SEABASS sautéed potatoes, sauce vierge (F SD C) 18.95

CHALK STREAM TROUT haricot au beurre citron, artichoke veloute (F C M) 19.95

BROCCOLI & FOURME D'AMBERT CHEESE TART red onion chutney (V C M G SD) 14.95

TEMPURA BANANA BLOSSOM pea purée, tomato & caper salsa (VE C 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 Mu SD) 3.95

DESSERTS ET FROMAGES

ALMOND FRANGIPANE TART chantilly cream, apricots (V G E M) 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) 6.95
WHITE CHOCOLATE & CARAMEL 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, Roquefort

PRIX FIXE MENU

12pm - 6pm

2 courses 18.95 • 3 courses 22.95

ENTRÉES

CELERIAC & APPLE SOUP croûtons (V M SD C G)
HOMEMADE BLACK PUDDING red onion chutney, dressed leaves (C E G Mu M SD)
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)
ASPARAGUS MOUSSE puffed potatoes, asparagus salad (V Mu E SD M)
BEETROOT & PICKLED CUCUMBER SALAD hazelnuts, pumpkin seeds (VE N Mu 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 LOIN STEAK puy lentils, caramelised apple puree, crispy onions (SD G C)
CHICKEN BREAST bacon & leek cream, wilted kale (SD M C)
SEABASS sautéed potatoes, sauce vierge (F SD C)
BROCCOLI & FOURME D'AMBERT CHEESE TART red onion chutney (V C M 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