

chez jules

SUNDAY MENU

DIMANCHE 25 FÉVRIER 2024

APÉRITIFS

RICARD pastis (25ml) 3.95

KIR ROYALE champagne, creme de cassis 9.95

POL ROGER Brut Réserve, champagne 12.95

HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 3.95

GARLIC & PARSLEY BAGUETTE (V M G) 3.75

GARLIC & PARSLEY BAGUETTE with cheese (V M G) 4.50

BEEF & CHEESE CROQUETTES aioli (M C Mu G S SD E) 5.25

ENTRÉES / STARTERS

CREAM OF VEGETABLE SOUP crème fraîche (V M SD C) 5.50

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

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.95 / 15.95

CONFIT DUCK & PORK TERRINE puffed pork rind, mustard emulsion (SD Mu S C M E) 7.95

CUISSES DE GRENOUILLE frogs legs, herb crumb (M G) 7.95

MARINATED KING PRAWNS cucumber, chilli & coriander salad (F M SD) 7.25

SMOKED HADDOCK FISHCAKE crème fraîche (F G E SD M) 8.25

GRILLED GOATS CHEESE piperade, croûtes (V SD G M) 6.95

BEETROOT & ENDIVE SALAD pickled walnuts, plant based sage cheese curd (VE N SD G) 7.25

PLATS DE RÉSISTANCE

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

ROAST BEEF Yorkshire pudding, roast potatoes, jus (C G E M SD) 18.95

DEMI ROAST CHICKEN roast potatoes, gravy (M SD) 16.95

PORK LOIN STEAK red wine sauce, roasted root vegetables, apple puree (SD C) 15.95

CHICKEN BREAST, bacon jam, wild mushroom sauce (SD M C) 16.95

BRAISED SHOULDER OF LAMB creamed potatoes, confit red onion, crispy onions (SD G M C) 23.95

PAN FRIED SEABASS FILLET sautéed potatoes, tomato & red onion salsa (F M SD) 17.95

COD LOIN cauliflower purée, butter roasted romanesco, toasted almonds, herb cream (F M N SD) 19.95

WILD MUSHROOM RISOTTO pickled pink onions (V M SD) 14.95

BANANA BLOSSOM sauce vierge (VE G SD) 14.95

STEAKS

served with confit tomato & frites, choose your sauce:

peppercorn sauce (M SD Mu) red wine sauce (SD) café de Paris butter (M MU SD) or maitre d'hotel beurre (M SD)

8oz RIBEYE 23.95 / 10oz RIBEYE 27.95

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

chez jules

SIDES

GRATIN DAUPHINOIS POTATOES (V M) 3.95

ROAST POTATOES (V) 3.50

FRITES (V) 3.50

CJ VEGETABLE PAN (V M) 3.95

MIXED SALAD - french dressing (VE Mu SD) 3.95

DESSERTS ET FROMAGES

ORANGE MARMALADE FRANGIPANE chantilly cream (V M G SD E) 7.25

CRÈME BRÛLÉE shortbread (V M E G) 7.95

PLANT BASED COFFEE CARAMEL raisins (VE SD) 6.95

TARTE AU CITRON crème fraîche, raspberries (V G E M) 7.25

HAZELNUT CHOCOLATE BROWNIE chantilly cream, white chocolate crumb (V N M E G SD) 7.75

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE chantilly cream (V M E G SD) 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 & Tuesday wine offer

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

PRIX FIXE MENU

12pm - 6pm

2 courses 18.95 • 3 courses 22.95

ENTRÉES

CREAM OF VEGETABLE SOUP crème fraîche (V M SD C)

GRILLED GOATS CHEESE piperade, croûtes (V SD G M)

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)

MARINATED KING PRAWNS cucumber, chilli & coriander salad (F M SD)

BEETROOT & ENDIVE SALAD pickled walnuts, plant based sage cheese curd (VE N S G)

PLATS DE RÉSISTANCE

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

ROAST BEEF Yorkshire pudding, roast potatoes, jus (C E G M SD)

DEMI ROAST CHICKEN roast potatoes, gravy (SD M C)

PORK LOIN STEAK red wine sauce, roasted root vegetables, apple puree (M G SD C)

PAN FRIED SEABASS FILLET sautéed potatoes, tomato & red onion salsa (F M SD)

WILD MUSHROOM RISOTTO pickled pink onions (V M SD)

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