

chez jules

SUNDAY MENU

DIMANCHE 31 MARS 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

ROAST RED PEPPER & TOMATO SOUP croutons (SD M VE G) 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

CHICKEN & WILD MUSHROOM TERRINE wholegrain mustard emulsion, crispy shallots (SD G C E Mu M) 7.95

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

MARINATED KING PRAWNS cucumber, chilli & coriander salad (F M SD) 7.95

SMOKED MACKEREL PATE golden raisin & caper purée (F SD G M) 7.95

BEETROOT & CHICORY SALAD pickled walnuts, plant based cheese curd (VE SD C N) 7.25

GRILLED GOATS CHEESE piperade, croûtes (V SD G M) 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 (C E G M SD) 18.95

ROASTED LEG OF LAMB roast potatoes, red wine sauce (C SD) 18.95

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

PORK LOIN STEAK toulouse sausage & bacon cassoulet (SD G S M Mu) 15.95

BREAST OF CHICKEN bacon & leek cream sauce (M C SD) 16.95

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

FILLET OF SEABASS sautéed potatoes, spinach and herb cream sauce (F M SD) 17.95

BREADED PAN FRIED COD lemon butter, pomme purée, caper & cornichon dressing (F M SD G E) 19.95

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

SEASONAL VEGETABLE "SHEPHERD'S PIE" sweet potato mash (VE C 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

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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

DARK CHOCOLATE & COFFEE BROWNIE coffee cream, hazelnut praline (V N M E G SD) 7.75

WHITE CHOCOLATE & CHERRY CHEESECAKE chantilly cream (V M E G SD) 7.95

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

ROAST RED PEPPER & TOMATO SOUP croutons (SD M VE G)

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

CHICKEN & WILD MUSHROOM TERRINE wholegrain mustard emulsion, crispy shallots (SD G C E Mu M)

SMOKED MACKEREL PATE golden raisin & caper purée (F SD G M)

BETROOT & CHICORY SALAD pickled walnuts, plant based cheese curd (VE SD C N)

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 (C E G M SD)

ROASTED LEG OF LAMB roast potatoes, red wine sauce (C SD)

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

PORK LOIN STEAK toulouse sausage & bacon cassoulet (SD G S M Mu)

FILLET OF SEABASS sautéed potatoes, spinach and herb cream sauce (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