

chez jules

MENU DU JOUR

MECREDI 01 MAI 2024

SPÉCIAL APÉRITIF

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 10.95

ANDRES' NEGRONI gin, campari, vermouth rouge 8.95

HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 4.25

GARLIC & PARSLEY BAGUETTE (V M G) 3.95

GARLIC & PARSLEY BAGUETTE with cheese (V M G) 4.95

BEEF & CHILLI CROQUETTE mustard emulsion (E S G SD) 5.50

ENTRÉES / STARTERS

LEEK & POTATO SOUP croutons (SD C VE G) 5.75

FRENCH ONION SOUP gruyère croûton (M SD G C) 7.25

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 8.25

CONFIT CHICKEN TERRINE tarragon, red onion marmalade & crispy onions (SD G) 7.95

CUISSES DE GRENOUILLE frogs legs, herb crumb (M G) 8.25

MARINATED KING PRAWNS cucumber & chilli salad (F Cr) 9.95

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) 7.50

GRILLED GOATS CHEESE piperade, croûtes (V SD G M) 7.50

PLATS DE RÉSISTANCE

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

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (C SD) 19.95

DEMI POULET RÔTI lemon & herb or spiced oil, frites, salad, aioli (M Mu C E) ** 16.50

PORK LOIN STEAK black pudding bon bon, caramelised apple & red wine jus (SD G E M C) 16.95

BREAST OF CHICKEN creamed sweetcorn & marmite (M C G SD) 16.95

BRAISED SHOULDER OF LAMB creamed potatoes, confit red onion & lentil sauce (SD M C) 24.95

FILLET OF SEABASS sautéed potatoes, leek sauce (F M SD C) 18.95

PAN FRIED COD celeriac & brie mash, pickled fennel (F M SD C) 20.95

PEA, MINT & ASPARAGUS RISOTTO pickled pink onions (V M SD) 15.95

SEASONAL VEGETABLE "SHEPHERD'S PIE" sweet potato mash (VE C SD) 15.95

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 24.95 / 10oz RIBEYE 28.95

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) 4.25

FRITES (V) 3.75

CJ VEGETABLE PAN (V M) 4.25

MIXED SALAD - FRENCH DRESSING (VE Mu SD) 3.95

DESSERTS ET FROMAGES

APPLE FRANGIPANE chantilly cream (V M G SD E) 7.50

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) 7.50

DARK CHOCOLATE & COFFEE BROWNIE coffee cream, hazelnut praline (V N M E G SD) 7.95

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

FROMAGES selection of french cheeses, grapes, chutney, artisan crackers (M SD G)

3 pieces 9.95 / 4 pieces 12.95 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 19.95 • 3 courses 23.95

ENTRÉES

LEEK & POTATO SOUP croutons (SD C VE G)

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

CONFIT CHICKEN TERRINE tarragon, red onion marmalade & crispy onions (SD G)

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)

BREAST OF CHICKEN creamed sweetcorn & marmite (M C G SD)

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

PORK LOIN STEAK black pudding bon bon, caramelised apple & red wine jus (SD G E M C)

FILLET OF SEABASS sautéed potatoes, leek sauce (F M SD C)

PEA, MINT & ASPARAGUS 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