

chez jules

SUNDAY MENU

DIMANCHE 25 AOÛT 2024

APÉRITIFS

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 9.95

LEMONCELLO SPRITZ lemoncello, sparkling wine, soda
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 & SOY CROQUETTES wholegrain mustard
mayonaise (M C Mu G S SD E) 5.25

ENTRÉES / STARTERS

CREAM OF LEEK & POTATO SOUP croûtons (C M V G SD) 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 & RED PEPPER TERRINE apricot relish (SD G M C) 7.95

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

CURRIED KING PRAWNS pickled lime purée, yoghurt, puffed potato (F G M SD Mu) 9.95

SMOKED MACKEREL PÂTÉ citrus crème fraîche, croûtes (F M SD E G) 7.95

ISLE OF WIGHT TOMATOES plant based cheese curd, basil & pinenut pistou (VE N) 7.50

GRILLED GOATS CHEESE lavender honey, 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 **

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

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

PORK LOIN STEAK creamy mustard sauce, choucrouté, tarragon oil (SD M C Mu) 16.95

BREAST OF CHICKEN toulouse sausage and bean cassoulet, crispy shallots (G SD C) 16.95

BRAISED SHOULDER OF LAMB pomme purée, red wine braised onion (SD M C G) 24.95

FILLET OF SEABASS sautéed potatoes, sauce vierge (F SD) 18.95

COD LOIN leek & cheddar risotto, pickled vegetables (F M SD C G) 23.95

SPINACH & RATATOUILLE CREPE topped with cheese (V M G C E SD) 15.95

TEMPURA BANANA BLOSSOM sweet potato mash, "cheese" sauce (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

ROAST POTATOES (V) 3.75

FRITES (V) 3.75

CJ VEGETABLE PAN (V M) 4.25

MIXED SALAD - french dressing (VE Mu SD) 3.95

DESSERTS ET FROMAGES

STRAWBERRY & VANILLA TART white chocolate & basil ganache (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

CREAM OF LEEK & POTATO SOUP croûtons (C M V G SD) 5.75

GRILLED GOATS CHEESE lavender honey, croûtes (V SD G M)

CONFIT CHICKEN & RED PEPPER TERRINE apricot relish (SD G M C) 7.95

SMOKED MACKEREL PÂTÉ citrus crème fraîche, croûtes (F M SD E G)

ISLE OF WIGHT TOMATOES plant based cheese curd, basil & pinenut pistou (VE 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, jus (C E G M SD)

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

BREAST OF CHICKEN toulouse sausage and bean cassoulet, crispy shallots (G SD C)

PORK LOIN STEAK creamy mustard sauce. choucrouté, tarragon oil (SD M C Mu)

FILLET OF SEABASS sautéed potatoes, sauce vierge (F SD)

SPINACH & RATATOUILLE CREPE topped with cheese (V M G C E 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