

chez jules

## MENU DU JOUR

MARDI 3 SEPTEMBRE 2024

### TUESDAY WINE OFFER

2 courses and a BOTTLE OF HOUSE WINE each! 29.95pp

select your two courses from the 'Entrées', 'Plats de Résistance' or 'Desserts'

choose between cidre breton (1L), house white/red wine/houyse rose or UPGRADE to

**ECLAT DE MERE SAUVIGNON BLANC** Vin de France 6.00

**LES FRÈRES LUMIÈRE CÔTES DU RHÔNE** France 6.50

**BOUVET CREMANT**, France (sparkling wine) 10.00

### ENTRÉES

**COURGETTE, BASIL & WHITE BEAN 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 PORK BELLY TERRINE** burnt apple purée , croûtes (SD G M C ) 7.95

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

**GRILLIED SARDINES** tomato, black olive ragout (C F SD ) 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 \*\*

**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** creamy mustard sauce, choucrouté, tarragon oil (SD M C Mu) 16.95

**BREAST OF CHICKEN** pea à la française (SD C) 16.95

**8OZ RIBEYE STEAK** confit tomato, peppercorn sauce (SD M Mu) 23.95\*\*

**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

**CHALK STREAM TROUT** leek & cheddar risotto, crispy rocket (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

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

## SIDES

GRATIN DAUPHINOIS POTATOES (V M) 3.95

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) 7.50

**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 & RHUBARB 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

Monday - Sunday 12pm - 6pm

2 courses 18.95 • 3 courses 22.95

### ENTRÉES

**COURGETTE, BASIL & WHITE BEAN SOUP** croûtons (C M V G SD)

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

**CONFIT PORK BELLY TERRINE** burnt apple purée, croûtes (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 \*\*

**BREAST OF CHICKEN** pea à la française (SD C)

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

**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)

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