

chez jules

MENU DU JOUR

JEUDI 05 SEPTEMBRE 2024

SPÉCIAL APÉRITIF

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 10.95

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 mayonnaise

(M C Mu G S SD E) 5.25

ENTRÉES / STARTERS

CREAM OF MUSHROOM & TARRAGON 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 ** (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 creamy mustard sauce, choucrouté, tarragon oil (SD M C Mu) 16.95

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

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

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

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 MUSHROOM & TARRAGON croûtons (C M V G SD)

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

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

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)

BREAST OF CHICKEN pea à la française (SD M 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)

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