

chez jules

MENU DU JOUR

MARDI 22 OCTOBRE 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 house white/red/rosé wine 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

CREAM OF CAULIFLOWER SOUP crème fraîche (C M V SD) 5.75

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

CULLEN SKINK potato, smoked haddock, shallots, cream, parsley (M F C SD) 8.25

CONFIT CHICKEN TERRINE parsley emulsion, croutes (M G, C E Mu SD) 7.95

ESCARGOT pastis, garlic butter, herb crumb (M G Mo) 8.25

MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream (M Mo SD C) 9.95

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

BEETROOT horseradish plant based cream, balsamic dressing, toasted seeds (VE SD Mu) 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 creamed pearl barley, caramelised apple purée, choucrouté (SD M C) 16.95

BREAST OF CHICKEN Toulouse sausage & white bean cassoulet, crispy shallots (SD C G M) 16.95

8OZ RIBEYE STEAK confit tomato, peppercorn sauce (SD M Mu) 24.95**

FILLET OF SEABASS butternut squash velouté, fennel risotto (F M C SD) 18.95

COD LOIN pea à la française, tarragon oil (F M SD C) 24.95

SPINACH & WILD MUSHROOM WELLINGTON cream sauce (V M G Mu 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

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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

PRIX FIXE MENU

Monday - Sunday 12pm - 6pm

2 courses 19.95 • 3 courses 23.95

ENTRÉES

CREAM OF CAULIFLOWER SOUP crème fraîche (C M V SD)

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

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

CONFIT CHICKEN TERRINE parsley emulsion, croutes (M G, C E Mu SD)

BEETROOT horseradish plant based cream, balsamic dressing, toasted seeds (VE SD Mu)

PLATS DE RÉSISTANCE

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

BREAST OF CHICKEN Toulouse sausage & white bean cassoulet, crispy shallots (SD C G M)

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

PORK LOIN STEAK creamed pearl barley, caramelised apple purée, choucrouté (SD M C)

FILLET OF SEABASS butternut squash velouté, celeriac risotto (F M C SD)

SPINACH & WILD MUSHROOM WELLINGTON cream sauce (V M G Mu SD E)

VEGAN diners may select any starter and main course from our menu as part of the Prix Fixe menu

DESSERTS ET FROMAGES

MARMALADE FRANGIPANE vanilla sauce (V M N 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 & STRAWBERRY 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

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