

chez jules

SUNDAY MENU

DIMANCHE 20 OCTOBRE 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&CHILLI CROQUETTES aioli (M C Mu G S SD E) 5.25

ENTRÉES / STARTERS

SWEET POTATO & ROSEMARY 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

BLACK PUDDING bacon jam (C SD E G Mu) 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 **

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 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

BRAISED SHOULDER OF LAMB pomme purée, honey roast parsnip, red wine sauce (SD M C) 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

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

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

PRIX FIXE MENU

12pm - 9pm

2 courses 19.95 • 3 courses 23.95

ENTRÉES

SWEET POTATO & ROSEMARY SOUP crème fraîche (C M V SD)

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

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

BLACK PUDDING bacon jam (C SD E G Mu)

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

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 & white bean cassoulet, crispy shallots (SD C G M)

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

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

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

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