

chez jules

## SUNDAY MENU

DIMANCHE 13 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

**HONEY ROASTED PARSNIP 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

**HAM HOCK TERRINE** pink peppercorn dressing, apricot relish, croûtes (G M SD C E Mu) 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 \*\*

**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** mashed potato, caramelised apple purée, crispy shallots (SD M G C) 16.95

**BREAST OF CHICKEN** Toulouse sausage & white bean cassolet (SD C G M) 16.95

**BRAISED SHOULDER OF LAMB** celeriac purée, choucrouté, red wine sauce (SD M G 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 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

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

**HONEY ROASTED PARSNIP SOUP** crème fraîche (C M V SD)

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

**HAM HOCK TERRINE** pink peppercorn dressing, apricot relish, croûtes (G M SD C E Mu)

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

**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 \*\* (SD M)

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

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

**PORK LOIN STEAK** mashed potato, caramelised apple purée, crispy shallots (SD M G C)

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

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

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