

chez jules

## SUNDAY MENU

DIMANCHE 27 AVRIL 2025

### APÉRITIFS

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 9.95

ELDERFLOWER SPRITZ st-germain, sparkling wine, soda  
8.95

### HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 4.50

GARLIC & PARSLEY BAGUETTE (V M G) 4.25

GARLIC & PARSLEY BAGUETTE with cheese (V M G) 5.25

CROQUETTES beef & chilli, aioli (E C M SD G) 5.75

### ENTRÉES / STARTERS

**FRENCH ONION SOUP** gruyère croûton (M G SD C) 7.75

**CAULIFLOWER & ALMOND SOUP** croûtons (V SD G C M N) 5.95

**TARTIFLETTE** potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.95

**CONFIT CHICKEN & BACON TERRINE** picallili, croûtes (C Mu E G M SD) 7.25

**SMOKED MACKEREL PÂTÉ** citrus crème fraîche, compressed celery, croûtes (F M G C SD) 8.25

**ESCARGOT** snails in garlic butter, sourdough toast (M Mo SD G) 8.50

**GRILLED GOATS CHEESE** honey, toasted pumpkin seeds, sourdough toast (G M V) 7.95

**CONFIT SALMON** pea & potato 'risotto', crispy potato (SD M F C) 9.25

**ISLE OF WIGHT TOMATOES** asparagus mousse, honey & mustard dressing, toasted pine nuts  
(V E M C Mu N SD) VE option available 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

**BRAISED SHOULDER OF LAMB** creamed potato, wild garlic pistou, red wine sauce (SD M C) 24.95

**BREAST OF CHICKEN** creamed leeks, wild mushroom & roasted barley ragout (M C G SD) 16.95

**PORK LOIN STEAK** pomme purée, caramelised apple puree, port jus (SD M) 18.95

**FILLET OF SEABASS** sauteed new potatoes, sauce verte, capers (F SD) 18.95

**COD LOIN** lemon risotto, buttered asparagus (F M C SD) 24.95

**SAVOURY CREPE** ratatouille, tomato sauce, glazed with cheese (V G M E SD) 15.95

**TEMPURA BANANA BLOSSOM** plant based 'cheese sauce', salsa verdè, sweet potato mash (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\*\* 25.95 / 10oz RIBEYE\*\* 29.95**

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