

chez jules

MENU DU JOUR

SAMEDI 10 MAI 2025

SPÉCIAL APÉRITIF

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 10.95

ANDRE'S NEGRONI gin, campari, sweet vermouth 7.95

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

CROQUETTE beef & chilli, aioli (E C M SD G) 1.50 each

ENTRÉES / STARTERS

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

SPICED POTATO SOUP croûtons (V SD G C M) 5.95

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

CHICKEN, BACON, SAGE & ONION TERRINE cornichon salad, herb emulsion, croûtes (C Mu E G M SD) 7.25

SMOKED MACKEREL PÂTÉ potato & coarse grain mustard salad, croûtes (F M G Mu 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 **

BEEF BOURGUIGNON slow cooked beef, shallots, mushrooms, bacon, thyme & red wine (C SD) 20.95

DEMI POULET RÔTI lemon & herb or spiced oil, frites, salad, aioli (M Mu C E) ** 16.95

BRAISED SHOULDER OF LAMB buttered confit Jersey Royals, red cabbage slaw (SD M C Mu E) 24.95

BREAST OF CHICKEN lemon risotto, pickled baby carrots (M C 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 petit pois à la française, english 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)

6oz BAVETTE (served medium) 18.95 / 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