chez jules

PRIX FIXE MENU

SAMEDI 10 JANVIER 2026

12pm - 6pm

2 courses 20.95 • 3 courses 25.95

ENTRÉES

CREAM OF TOMATO, BASIL & CHILLI SOUP crème fraîche (V M SD C)

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

GRILLED MACKEREL FILLET on a warm Niçoise salad (F M G C SD)

MINI BAKED CAMEMBERT cranberry chutney, toasted baguette (G M SD C)

ROASTED ROOT VEGETABLE SALAD with radicchio, spinach, kale, pomegranate molasses, pumpkin seeds, hazelnuts (VE Mu SD N)

PLATS DE RÉSISTANCE

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

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

BREAST OF CHICKEN bacon & leek cream sauce, crispy shallots (M G SD C)

STEAK FRITES 6oz Bavette, frites, confit tomato (served medium)**

CONFIT PORK BELLY celeriac purée, spiced apple compôte, red wine sauce (M SD C)

PAN FRIED SEABASS FILLET herb pomme purée, white wine sauce, lemon & caper butter (F M C SD)

ROASTED MEDITERRANEAN VEGETABLE & BUTTER BEAN TAGINE herb crust (Ve C SD G)

DESSERTS

STICKY WINTER PUDDING brandy sauce, plum jam (V M G SD E)

CRÈME BRÛLÉE gingerbread biscuit (V M E G)

CHESTNUT MOUSSE chestnut chantilly, cinamon & raisin granola (VE G N SD)

TART AU CITRON crème fraîche, raspberries (V M G SD)

CHOCOLATE TORTE crème fraîche, candied orange (V M E G N SD)

BAILEYS & WHITE CHOCOLATE CHEESECAKE cherry compôte (V M E G SD)

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