

chez jules

## PRIX FIXE MENU

MARDI 03 MARS 2026

12pm - 6pm

2 courses 20.95 • 3 courses 25.95

### ENTRÉES

**CREAM OF TOMATO & BASIL SOUP** croûtons (V SD C M G)

**SMOKED MACKEREL PATE** citrus crème fraîche, croûtes (F SD G Mu M)

**BAKED GOATS CHEESE** black olive tapenade, croûtes (G M SD V)

**HAM HOCK TERRINE** mustard emulsion, crispy shallots (SD M Mu E C G)

**KALE & SPELT SALAD** green beans, blood orange, hazelnuts,  
pink peppercorn dressing (VE N Mu G SD)

### PLATS DE RÉSTANCE

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, aioli (M Mu C E) \*\*

**CHICKEN BREAST** bacon, mushroom & wine sauce, puffed potato (M C G SD)

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

**CONFIT PORK BELLY** sausage and white bean cassoulet (SD M G C)

**PAN FRIED SEABASS FILLET** roasted Mediterranean vegetables, sauce vierge (C SD F)

**SAVOURY ALMOND FRANGIPANE & CARAMELISED ONION TART** tenderstem broccoli, tomato  
& roasted garlic velouté (V G E M N SD)

### DESSERTS

**TREACLE TART** chantilly (V M G SD E)

**CRÈME BRÛLÉE** shortbread biscuit (V M G E)

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

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

**DARK CHOCOLATE BROWNIE** hazelnut praline, white chocolate sauce, strawberries, chantilly (V N G E M)

**MIXED BERRY & WHITE CHOCOLATE CHEESECAKE** berry compôte, chantilly (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