

chez jules

## PRIX FIXE MENU

JEUDI 09 AVRIL 2026

12pm - 6pm

2 courses 20.95 • 3 courses 25.95

### ENTRÉES

**COUNTRY VEGETABLE SOUP** croutes (V SD G C)

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

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

**CONFIT CHICKEN & BASIL PESTO TERRINE** sundried tomato mayo, toasted bread (Mu M G E SD)

**WALDORF SALAD WITH SHROPSHIRE BLUE** celery, apple, walnuts, grapes (V M C N SD)  
VE option available

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

**CHICKEN BREAST** peas a la français (M C SD)

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

**CONFIT PORK BELLY** pomme purée, white cabbage slaw, creamy whole grain mustard sauce (SD M C Mu)

**PAN FRIED SEABASS FILLET** sauté new potatoes, lemon butter, sauce vierge (C M SD F)

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

### DESSERTS

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

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

**PLANT BASED COFFEE CARAMEL** raisins (VE SD)

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

**DARK CHOCOLATE TORTE** salted caramel, chantilly cream, hazelnut praline (V N SD G E M)

**CHERRY & WHITE CHOCOLATE CHEESECAKE** honeycomb, chantilly cream (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