

chez jules

SUNDAY MENU

DIMANCHE 03 MAI 2026

APÉRITIFS

PERNOD pastis 3.75

KIR ROYALE champagne, creme de cassis 10.95

ELDERFLOWER SPRITZ st germain, sparkling wine, soda
8.95

HORS D'OEUVRES

MIXED OLIVES (VE Mu SD) 4.50

PORK, MUSTARD & ONION CROQUETTE mustard
emulsion (C SD M Mu E G) 1.50

GARLIC & PARSLEY BAGUETTE (V M G) 4.25

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

ENTRÉES / STARTERS

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

ROASTED CELERIAC & SAGE SOUP crispy sage (V SD M C) 5.95

PORK & APPLE TERRINE mustard emulsion, crispy onions, croûtes (Mu M G E SD) 7.95

GRILLED SARDINES pickled fennel, tomato & chilli ragout (F C SD) 8.25

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

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

BAKED GOATS CHEESE green olive tapenade, croûtes (V G SD M) 7.95

SMOKED MACKEREL PATE citrus crème fraîche, croûtes (F SD G Mu M) 7.95

WALDORF SALAD WITH FOURME D'AMBERT celery, apple, walnuts, grapes (V M C 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 (SD) 16.95

RUMP OF LAMB fondant potato, cauliflower croquette, lamb jus, black garlic mayonnaise (SD M E C G) 24.95

CHICKEN BREAST ragu of beans & leeks bound with cream, red wine reduction, crispy roquette (C M SD) 16.95

CONFIT PORK BELLY BONNE FEMME pomme purée, bacon & baby onion sauce (SD M C) 18.95

PAN FRIED SEABASS FILLET pea & Comté risotto, pickled pink onions (C M SD F) 18.95

COD LOIN crushed new potato, asparagus, capers & chives, white wine sauce (F M C SD) 24.95

BEEF TOMATO stuffed with butternut squash, spinach & cream cheese, red pepper velouté (V M SD) 15.95

MUSHROOM & SPINACH WELLINGTON plant based cheese sauce, tenderstem broccoli, smoked almonds
(VE G C N 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