

chez jules

## SUNDAY MENU

DIMANCHE 17 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

**CELERIAC & APPLE SOUP** croutons (V SD G M C) 5.95

**PORK & APPLE TERRINE** mustard emulsion, toasted French bread (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

**GOATS CHEESE MOUSSE** carrot velouté, pickled heritage carrots, smoked salt croûte (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 cake with capers and spring onion, asparagus, white wine sauce (F M C SD) 24.95

**FILO PARCEL** stuffed with butternut squash, spinach & cream cheese, red pepper veloute (V G 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