

chez jules

SUNDAY MENU

DIMANCHE 31 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

BEEF, 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

CREAM OF TOMATO & CHILLI SOUP crème fraîche (V SD M C) 5.95

HAM HOCK, CELERIAC & GHERKIN TERRINE mustard mayo, granary croûtes (Mu M G E SD) 7.95

GARLIC BUTTER SAUTEED KING PRAWNS lime pickle, yoghurt, puffed potato (Cr G C M 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 beetroot tartare, beetroot purée, 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 SHROPSHIRE BLUE 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 pomme Anna, cauliflower croquette, lamb jus, black garlic mayonaise (SD M E C G) 24.95

CHICKEN BREAST wild mushroom risotto, white truffle oil (C M SD) 16.95

CONFIT PORK BELLY creamed savoy cabbage & bacon, caramelised apple purée (SD M C) 18.95

PAN FRIED SEABASS FILLET pomme purée, watercress veloute, 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