

chez jules

PRIX FIXE MENU

MERCREDI 03 JUIN 2026

12pm - 6pm

2 courses 20.95 • 3 courses 25.95

ENTRÉES

CREAM OF MUSHROOM & TARRAGON SOUP croûtons (V SD M C G)

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

GOATS CHEESE MOUSSE beetroot tartare, beetroot purée, smoked salt croûte (V G SD M)

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

WALDORF SALAD WITH FOURME D'AMBERT 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 wild mushroom risotto, white truffle oil (C M SD)

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

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

PAN FRIED SEABASS FILLET pomme purée, watercress veloute, pickled pink onions (C M SD F)

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

VEGAN diners may select any starter and main course from our menu as part of the Prix Fixe menu

DESSERTS

CHERRY FRANGIPANE chantilly, cherry compote (V M G SD E)

CRÈME BRÛLÉE shortbread (V M G E SD)

PLANT BASED COFFEE CARAMEL Pedro Ximenez raisins (VE SD)

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

CHOCOLATE ORANGE POT hazelnut praline, brownie pieces, chantilly, orange gel (V N SD G E M S)

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE strawberry compote, 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